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No. 5.

FOOD POLITICIAN SEEKS PROMOTION.

Food Commissioner J. Q. Emery, of Wisconsin, is said to be seeking the nomination for Congress to succeed the late Congressman Adams. The latter had also been a State food commissioner, and his activity in that position resulted in his political promotion. Now Commissioner Emery is said to be anxious to emulate his example.

BORAX PLANT FOR NEW JERSEY.

The Borax Consolidated, Limited, has purchased a plot 110 feet wide and 900 feet deep, on the shore of the Kill von Kull, Bergen Point, N. J., opposite Staten Island, New York City, together with the dock rights of an adjoining plot of similar width, from the T. & S. C. White Company, sulphur refiners, for the sum of \$250,000. It is understood that the borax concern will establish a plant on the property.

HARD TO FIND INSPECTORS.

The Civil Service Commission last week planned to examine 3,680 applicants for Federal meat inspectorships. Up to the close of last week the papers of 2,240 applicants were received, and 680 of these were examined and marked. Out of this 680 only 51 were passed as qualified. Most of these were from the East, and it is expected that when the papers of the applicants from the West are marked, the proportion of the successful will be greater. The commission is very strict in its markings, and will certify only those fully qualified for the work.

CANADIAN ANALYSIS OF MEATS.

When the Canadian Minister of Agriculture asked his department to investigate and report upon the sanitary conditions of the canned meat industry and slaughterhouses of Canada, he arranged at the same time with the Minister of Inland Revenue to have analysis made of canned goods offered for sale throughout the Dominion. The report of the Department of Agriculture is not yet completed, but the analysis by the chief analyst, Thomas MacFarlane, is finished. MacFarlane says that 322 samples collected throughout Canada were analyzed. This included samples from the United States as well as Canadian packed meats. In only four samples out of the 322 were found any evidences of decomposition. The report is considered highly satisfactory.

NEW MEAT INSPECTION RULES

The United States Department of Agriculture has made public the regulations for the enforcement of the new meat inspection law adopted at the recent session of Congress. Ever since the passage of the law there has been great interest in the rules for carrying it into effect which the law provided the Secretary of Agriculture should draw up. These rules have now been put in form, and will be enforced in every detail from and after October 1.

The only regulations not yet announced are those affecting transportation of meats in interstate or foreign commerce, and the microscopic inspection of pork. These will be made public later.

The regulations were drawn up by the Secretary of Agriculture after he had made a tour of inspection of the chief packing centres of the country, and after consultation with packers at points visited. They are very lengthy and cover practically every process of the industry, "from pasture to package," with minute detail. Their enforcement applies to every meat establishment in the country, big or little, which does an interstate business.

And it practically applies to every meat establishment or shop in the country without exception, since even retail butchers must secure from the Secretary of Agriculture certificates of exemption from inspection, in order not to be subject to prosecution for violation of the law. It therefore behooves the trade everywhere, wholesale and retail, to study these regulations and adapt the conduct of business to their requirements.

Heretofore the slaughter of meat animals and the preparation of meat products has been under the supervision of state or municipal authorities, which has meant practically only inspection of the products turned out. Packinghouses doing an export business had thorough government inspection for all their products, of course, but the hundreds of abattoirs and small meat or provision plants all over the country doing only a local business really ran their establishments without suggestion or interference from the authorities, except such general supervision as was exercised by local boards of health.

Government Runs the Business.

It is important for the meat trade to understand that under the new law a very different situation exists. Though the law can

apply only to interstate trade, yet there are very few plants which do not dispose of some of their products in another state. Therefore practically only a few of the thousands of plants in the United States will be exempt from the law. Even retail butchers come under this federal supervision, as will be seen by the rules.

Under the law every department of every plant slaughtering meat animals or preparing or handling meat products in any way, or disposing of such products in interstate trade, must conduct its business under the supervision and direction of a government inspector. Under these regulations a plant is, with the exception of its clerical force, practically run by government inspectors. They direct practically everything except the book-keeping and accounting, and their orders are law.

Secretary Wilson announces that plants which do not comply with these regulations will be refused inspection, which means that they must shut down and go out of business, if they do more than a merely local trade. Plants which do not fulfil the regulations concerning sanitation must make the necessary improvements before October 1st, or they will not be allowed to operate after that time. All products on hand October 1st, which have not been inspected under the new law, must be re-inspected before they can be disposed of.

A brief analysis of the regulations discloses these chief points:

What the Rules Require.

Every meat plant and meat dealer, wholesale or retail, handling interstate products, must apply either for inspection or exemption. Certificates of exemption will be issued to retailers and others not to have inspection service, and every plant and shop will get a government number, whether inspected or exempted.

Operations must be conducted under direction of inspectors, who will regulate the hours of killing. Where one inspector supervises more than one abattoir, he will set the hours of slaughter to suit his convenience.

Sanitary regulations specify what constitute proper materials for floors, walls, benches, etc. They prohibit the employment of diseased persons and the feeding of hogs on slaughterhouse refuse. They require butchers to disinfect hands and implements after killing diseased animals. Separate trucks, etc., must be provided also. Meats

must not be allowed to touch the floor. Plans of new or remodelled plants must be submitted to the Secretary of Agriculture for his approval before building or rebuilding can be carried out.

Details of the Various Inspections.

Ante mortem inspection of meat animals must be in the pens of the abattoir where they are to be killed, not elsewhere.

In the post mortem inspection the head, tail, blood, viscera, etc., of suspected animals must be kept separate until after the carcass has been inspected. The regulations for the disposal of parts or organs of diseased carcasses are very specific.

"Retaining" and "Condemned" rooms must be built especially to hold suspicious or condemned carcasses, and must be of special construction and kept under lock and key by the inspectors.

Regulations governing tanks and tanking are very strict, and inspectors must use coloring matter or other substance to destroy value of tankage for food purposes. Establishments which have no tanks must send their tankage to another plant under the direction of the inspector.

There is an intricate system of labels, tags and brands for all live and dead meat animals and all meats and meat products. Trade labels must be submitted to the Secretary of Agriculture for approval, must state only the real ingredients and must be attached under the eye of the inspector.

Aside from live and dead inspection, and carcass inspection, there must be another inspection before the meats or products are shipped or taken away from a plant, or before they are sent to the canning, cooking, sausage or other departments. There must also be a re-inspection of meats received from other establishments.

Modern Preservatives Are Absolutely Prohibited.

The regulations concerning dyes, chemicals and preservatives absolutely prohibit the use of all such (except where allowed by a Federal law), and the only preservatives permitted to be used in any way are salt, sugar, vinegar, pure spices and saltpetre. Permission to use saltpetre is given only until further investigation can be made. This bars borax and other preservative agents which might be used in pickling.

The processes of preparing meats and meat products for food are to be supervised and regulated, and rules are given for pickling, sausage-making, canning, rendering lard and tallow, etc.

The regulations for stamping and for issuing certificates are explicit, and a detailed system of reports is to be made on all plants daily. Appeals from the action of any inspector may be made to the chief inspector and to the chief of the Bureau of Animal Industry and the Secretary of Agriculture, whose decision shall be final.

Secretary Wilson's Announcement.

In making public these regulations, Secretary Wilson made the following announcement:

U. S. DEPARTMENT OF AGRICULTURE,

OFFICE OF THE SECRETARY,

Washington, D. C., July 25, 1906.

For the purpose of preventing the use in interstate or foreign commerce of meat and meat food products which are unsound, un-

healthful, unwholesome, or otherwise unfit for human food, under the authority conferred upon the Secretary of Agriculture by the provisions of the act of Congress approved June 30, 1906 (Public, No. 382), the following regulations are hereby prescribed for the inspection, reinspection, examination, supervision, disposition, and method and manner of handling of live cattle, sheep, swine, and goats, and the carcasses and meat food products of cattle, sheep, swine, and goats, and for the sanitation of the establishments at which inspection is maintained.

These regulations, which for purposes of identification are designated as B. A. I. Order No. 137, will supersede B. A. I. Order No. 1, dated March 9, 1897, and B. A. I. Order No. 125, dated June 27, 1904, and all amendments thereto, except the portions of the last-named order and amendments which relate to the microscopic inspection of pork, and shall become and be effective at once.

JAMES WILSON,
Secretary of Agriculture.

The regulations in detail are given hereafter, and should be carefully studied by the entire trade:

The New Rules.

REGULATION 1. All slaughtering, packing, meat canning, salting, rendering, or similar establishments whose meats or meat food products, in whole or in part, enter into interstate or foreign commerce shall have inspection under these regulations unless exempted from inspection by the Secretary of Agriculture. Only farmers, and retail butchers or retail dealers supplying their customers, may be exempted under the law, but they are, nevertheless, subject to the provision of the law which places a penalty upon any person who shall sell or offer for sale or transportation, for interstate or foreign commerce, any meat or meat food products which are diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food, knowing that such meat food products are intended for human consumption.

All carcasses and parts of carcasses of cattle, sheep, swine, and goats, and all meats and meat food products thereof entering into interstate or foreign commerce shall show either that they have been inspected and passed or that they have been exempted from inspection under these regulations. All meats and meat food products on hand October 1, 1906, at establishments where inspection has not been previously maintained, or which have been inspected under previously existing law and regulations, shall be examined and labeled under these regulations before being allowed to enter into interstate or foreign commerce.

Application for Inspection or Exemption.

REGULATION 2. The proprietor or operator of each slaughtering, packing, meat-canning, rendering, or similar establishment engaged in the slaughtering of cattle, sheep, swine, or goats, or in the packing, canning, or other preparation of any food product into which the meats or meat food products of said animals enter in whole or in part, for interstate or foreign commerce, shall make application to the Secretary of Agriculture for inspection or for exemption from inspection. The said application shall be made in writing, addressed to the Secretary of Agriculture, Washington, D. C., and shall state the location of the establishment, the address of the owner or of a duly authorized officer or agent of the same, the kinds of animal slaughtered, the estimated number of animals of any species slaughtered per day and per week, or the estimated amount of meats or meat food products received from other establishments, and the character, quantity, and proposed disposition of the products of said establishment. Blank application forms will be furnished by the Chief of the Bureau of Animal Industry upon request.

If an establishment is not in a sanitary condition, inspection shall not be established.

Exemption from Inspection.

If in the judgment of the Secretary of Agriculture, the retail butcher or retail dealer

who is engaged in supplying his customers through the medium of interstate or foreign commerce should be exempted from Federal inspection, a certificate of exemption will be furnished to the applicant for use with transportation companies and other companies and persons in securing the movement of his products.

Official Number.

REGULATION 3. If inspection is established under said application the Secretary of Agriculture will give said establishment a number by which all its meats and meat food products shall thereafter be known, and this number shall be used by the inspectors of the Department of Agriculture, and also by the proprietors of said establishment, to mark the meats and meat food products of the establishment as hereinafter prescribed. Establishments having one or more branches may use the same number for all by affixing a serial letter in connection with the number to differentiate the products of the different branches. Each establishment at which inspection is maintained must be separate and apart from any other establishment engaged in similar business at which inspection is not maintained.

Retail butchers and dealers who have been exempted from inspection under these regulations will be given numbers by which their products will be known.

Designation of Inspectors.

REGULATION 4. The Secretary of Agriculture will designate an inspector to take charge of the inspection at each establishment where inspection is maintained, and will detail to said inspector such assistants as may be necessary to carry on properly the work of inspection and supervision at said establishment. For the purpose of enforcing the law and regulations the inspector and all employees under his direction shall have access at all times, by day or night, whether the establishment be operated or not, to every part of said establishment.

REGULATION 5. Office room, including light and heat, shall be provided by proprietors of establishments, rent free, for the exclusive use of the inspector and other employees of the department on duty at each establishment. The room or rooms set apart for this purpose must be properly ventilated, conveniently located, and provided with lockers suitable for the protection and storage of such supplies as may be required; all to meet the approval of the inspector in charge.

All Carcasses and Products Inspected.

REGULATION 6. All cattle, sheep, swine or goats slaughtered at an establishment at which inspection is maintained, and all meats and meat food products prepared therein shall be inspected, handled and prepared as required by these regulations.

Notice of Daily Operations.

REGULATION 7. The manager of each establishment at which inspection is maintained shall inform the inspector in charge, or his assistant, when work has been concluded for the day, and of the day and hour when work will be resumed. Under no circumstances shall an establishment be operated except under the supervision of an employee of the department. All slaughtering must be done within reasonable hours and with reasonable speed, the character of the establishment being considered. Where one inspector is detailed to conduct the work at two or more small establishments where few animals are slaughtered, the inspector in charge may designate the hours for slaughter. No work shall be performed at establishments where inspection is maintained during any day on which such work is prohibited by the law of the State or Territory in which the establishment is located.

REGULATION 8. Each employee of the department engaged in inspection under these regulations will be furnished with a numbered badge, which he shall wear over the left breast on the outer clothing while in the performance of his official duties, and

(Continued on page 34.)

PACKERS APPROVE NEW MEAT REGULATIONS

The regulations formulated by the Secretary of Agriculture for the carrying out of the new meat inspection law apparently meet with the approval of the trade, though it is too early yet to tell what result their enforcement will have in many details of business operation. The big packers appear to consider the regulations fair, and express themselves as satisfied. They have studied the rules closely and are prepared to adapt themselves to their working.

Many smaller concerns throughout the country do not appear to have realized the importance of these rules as affecting their business, and it is from them that the greatest protest is expected to arise. These concerns are not necessarily packing plants alone, but include small manufacturers engaged in handling by-products, etc. The law applies to any plant which handles meat or meat products in any way for interstate trade or for export.

The attitude of packing and meat concerns which have studied the rules, which includes practically every concern whose name and trade mark is well known at home and abroad, is indicated by the expression of one of the Chicago packers after he had read the regulations this week. "We are pleased with the regulations," said he. "Our firm, and I may safely add the other big packing firms as well, will comply with them. They are considered fair. In general most of the regulations already have been complied with. We have spared no effort to attain perfect cleanliness and sanitation in all departments. The only delay has been where changes have been ordered in the structure of buildings."

Secretary Wilson has been very active in acquainting himself with conditions all over the country. He states that he found the big packers everywhere ready to comply with the law, as they always had been. He had no

fault to find with the condition of their plants. But he is very anxious that every concern which has anything to do with the meat trade should understand that it must have inspection if it does an interstate trade.

"Many slaughterers of food animals and preparers of meat food products which enter into interstate or foreign trade, have apparently not realized that unless they have Federal inspection and the legal label by October 1, their interstate and foreign trade will be closed," he says. "It is not the desire to evade the law which causes certain dealers and firms to fail to arrange for inspection. It is rather a failure to grasp the fact that the law applies to all food products into which meat enters in whole or in part. Why, we had one firm which thought the law would not affect them because they put out a compound lard composed of lard and cottonseed oil. We told that firm that unless they had the Government inspection and the Government label the product could not be sold in interstate or foreign trade after October 1 next. We told them further that the Government label would show that their product contained cottonseed oil."

The Secretary was asked if such products as canned pork and beans and mince meat would be barred from interstate trade, unless their preparation was supervised by Federal inspectors, and his answer was emphatically in the affirmative.

Regulations governing the railroad and transportation companies in the handling of meats and meat products will be drawn up later, and it is by this means that the department will get at small concerns which fail to ask for inspection, for the railroads will not be permitted to handle their products. It is not expected that there will be any difficulty, however, after the scope of the rules is fully understood.

NORWEGIAN INSPECTOR ENDORSES MEAT PLANTS

Another representative of a foreign government has concluded a careful examination of packing plants at several of the chief centres, and has come to a conclusion similar to that reached by other foreign investigators. He pronounces the big plants at Chicago, Kansas City and New York cleanly and satisfactory, and says there is no reason why foreign governments should hesitate to buy American meats and meat products bearing our Government guarantee.

Dr. Adolf Jacobsen, veterinary inspector for the city of Christiania, Norway, was sent by the Norwegian government to this country to investigate the methods in vogue here, and to see how much truth there was in the scandalous stories circulated abroad. He spent several days in each of the big plants at Chicago and Kansas City, and made a thorough examination of matters at those points. Before sailing for home on Thursday of this week, he spent two days looking over the big New York plants, and expressed himself as much pleased with what he saw there.

"The big plants which I inspected were most cleanly and satisfactory in their manner of operation," said Dr. Jacobsen, speaking of his investigations at Chicago, which were the chief object of his visit. "This applies particularly to the killing methods.

It was quite different from what we had been led to expect after reading what had been published abroad. The sanitary conditions were excellent, and there appeared to be plenty of inspectors to see that they were kept so."

During his stay in New York Dr. Jacobsen visited the plants of the United Dressed Beef Company and Swift & Company on the East Side, and expressed himself as delighted with everything. He had heard that New York plants were not up to the Western standard of excellence, and he was much surprised to find such model institutions as those he visited.

Dr. Jacobsen has decided views on inspection methods. He believes all inspectors except those for sanitary direction should be veterinary surgeons. He visited Washington on his way back from Chicago and made a number of suggestions to Chief Melvin of the Bureau of Animal Industry. He thinks that no meat inspector should be appointed who is not a veterinary. Dr. Jacobsen himself is quite a prominent member of this profession, and believes no one quite so well qualified to judge of the soundness of meats and the methods of slaughter as a veterinarian.

Before his departure Dr. Jacobsen remarked

that if his home government acted upon his recommendations there would be much more American canned meat and barrelled beef bought in his country than there had been heretofore. He saw no reason to put any sort of restriction upon American meat products which bear our Government stamp.

ARMOUR PLANT FOR THE NORTHWEST.

The visit of J. Ogden Armour to St. Paul and Minneapolis this week gave rise to a report generally circulated over the country that the Armour interests contemplated the location of a modern packing plant at Minneapolis to cost several million dollars. The only big plant in the Northwest is the Swift plant at St. Paul, the nearest competitors being the Armour and Cudahy plants at Sioux City. It was said that a site had been offered for the Armour plant at Minneapolis which would give it an advantageous location, and Armour officials admitted that there had been some consideration given to the subject, though nothing had been decided.

PACKING HOUSE WHITE WINGS.

Considerable prominence was given in the daily press this week to the fact that every employe of an Omaha packing plant would be put into a white duck uniform, beginning August 1st. It was stated that 7,000 suits had been ordered by the packers for their workmen, and that this would be the exclusive style of dress hereafter. The packers will launder the uniforms free of charge and will provide one or more clean suits each day for every employe. It has been a question heretofore as to whether white was the best color for certain classes of packing-house workmen, but if the fashion is to be white, packers all over the country will follow the style and make all their employees "white wings."

NEW GERMAN PROHIBITION PASSED.

The German Bundesrath has adopted the recommendation of Prussian agrarian societies and passed a new meat regulation prohibiting the importation of foreign meats unless lymphatic glands accompany the meats. This is done on the theory that trustworthy examination is impossible without the glands. As the inclusion of the glands with the meat would be practically impossible, this regulation would cut off trade in such meats, which is the object aimed at by those who advocate the regulation. This enactment will probably result in a further rise in the price of horseflesh and dog meat in Germany.

Details of the new regulations provide that when the important organs have been removed from a carcass inspection can be made only by a veterinary expert instead of the ordinary examiners, and that the meat of such carcasses can be pronounced fit for food only under certain specific conditions. A much more thorough examination of the lymphatic glands of an animal is also required. These glands from all parts of the carcass must be subjected to inspection with a microscope. They must be cut not only lengthwise, but crosswise. The glands as well as other organs must remain attached to fresh and prepared meats so far as is necessary for trustworthy inspection.

The regulations will take effect at once.

THE MODERN PACKING HOUSE

By FRED. W. WILDER

Formerly general superintendent Swift & Company and general superintendent, designer and builder of the Schwarzschild & Sulzberger Company plant at Chicago.



Complete Treatise on the Designing, Construction, Equipment and Operation of a Modern Abattoir and Packing House, According to Present American Practice, Including Formulas for the Manufacture of Lard and Sausage, the Curing of Meats, Etc., and Methods of Converting all By-products into Commercial Articles

This work is a volume containing over 500 pages, printed on heavy half-tone paper stock, profusely illustrated with diagrams, sectional views and half-tone cuts. The author, Mr. F. W. Wilder, was the leading authority in the United States upon all matters relating to the packing house industry, and this book is carefully compiled from years of experience where business was done on a large scale, and should appeal to everyone in this line of business as a rare opportunity for gaining knowledge which has cost thousands of dollars to acquire, and which is hereby made available to all.

MR. WILDER, THE AUTHOR OF THIS BOOK, WAS SENIOR MEMBER OF THE FIRM OF WILDER & DAVIS, PRACTICAL PACKING HOUSE DESIGNERS AND BUILDERS, WHOSE ADVERTISEMENT APPEARS ON PAGE 37 OF THIS ISSUE.

The book is written in plain language, so that all instructions may be easily followed. It is a work which should be in every packinghouse, large or small.

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THE NATIONAL PROVISIONER

Book Department

Floor A, Produce Exchange, N. Y.

TRADE GLEANINGS

The slaughter house of Hodge & Engle, at Urbana, O., was destroyed by fire last week. Swift & Company have opened permanent quarters at 628-650 Fifth street, San Francisco, Cal.

The Lima Pork Packing Company, of Lima, O., has increased its capital stock from \$60,000 to \$150,000.

A slaughter house belonging to Henry Compton, at New Castle, Ind., was damaged by fire on July 24.

E. Ruhlman & Son, sausage manufacturers of Bayonne, N. J., are to start a sausage manufacturing plant at Perth Amboy.

The Producers' Cotton Oil Company, it is reported, contemplates rebuilding its plant at Yazoo City, Miss., which was burned last June.

The Coshocton Ice and Provision Company, of Coshocton, O., has been incorporated with \$60,000 capital stock by J. W. Almack and others.

Fire caused a damage of several hundred dollars in the smokehouse of Armour & Company at Kansas City, Mo. The loss was chiefly on stock.

The Morgan Oil and Fertilizer Company of Red Springs, N. C., has been incorporated with \$50,000 capital stock by W. F. Williams and J. G. Williams.

The large tannery at Harrison Valley, Tioga County, Pa., was destroyed by fire last week. The loss is estimated at \$80,000, partly covered by insurance.

The Atlanta Fertilizer Company of Atlanta, Ga., has been incorporated with \$50,000 capital stock by G. T. Eubanks, J. R. Smith, John M. Cochran and W. D. Manley.

C. S. Higgins, of New York City, is reported as contemplating the erection of a factory at Galveston, Tex., for the manufacture of all grades of soap from cottonseed oil.

The Willow Creek Livestock Company of Dexter, Colo., has been incorporated with a capital stock of \$10,000 by Charles Schluter, Christine Schluter, George and Laura Harvey.

Mutual Cotton Oil Company of Hogansville, Ga., has been incorporated to operate a cottonseed oil mill, with \$30,000 capital stock by M. H. Hightower, H. H. Mobley, Frank Word, S. A. Davis and others.

The Brady Leather Company, of Rochester, N. Y., has been incorporated with a capital stock of \$5,000 for the purpose of manufacturing and dealing in skins, hides, leather, etc. C. A. Brady, of Rochester; J. C. and F. W. Dow, of Lynn, Mass., are the incorporators.

The McSweeney Packing Company has been organized and will be incorporated under New Jersey laws, with a capital of \$1,000,000, for the purpose of absorbing the American Dressed Beef Company. Mr. McSweeney is president of the American Dressed Beef Company. The new concern will establish additional plants in the West and South.

The American-Mexican Investment Company, of Jersey City, N. J., has been incorporated with \$1,650,000. The company proposes to acquire and hold real estate, carry on a general cattle and agricultural business and develop oil and mining lands. The incorporators are A. A. Archibold, Patrick J. Dooley and Charles Hardenberg, all of No. 76 Montgomery street, Jersey City.

LATE REFRIGERATION NOTES.

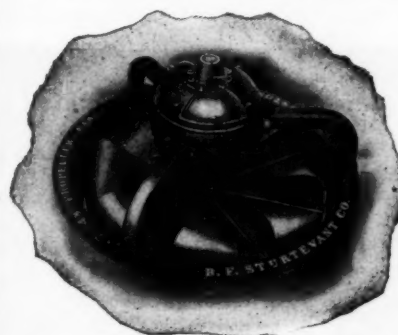
Brooklyn, N. Y.—The Citizens' Independent Ice Company has been incorporated with a capital stock of \$10,000 by J. G. Lapham, of Brooklyn; G. W. Hopping and A. Lippold, of New York City.

Columbus, O.—The Jefferson Ice and Storage Company has been incorporated with \$50,000 capital stock by W. J. Sauer, F. W. Taylor, O. T. Snyder, C. H. Brown and L. F. Sater.

Hagerstown, Md.—The German Brewing Company of Allegany County has purchased a site for a cold storage plant.

St. Louis, Mo.—The Mound City Ice & Cold Storage Company has secured a permit for the erection of its cold storage plant. About \$38,000 will be expended.

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COTTONSEED CRUSHERS' COMMITTEES.

The new committees appointed by President F. H. Bailey of the Inter State Cottonseed Crushers' Association for the coming year have been announced. President Bailey has surrounded himself with an able and active staff of helpers, and a great amount of valuable work should be accomplished. Vice-President Ransom continues as head of the Bureau of Publicity, which insures the largest results possible. The legislative committee, which may cut quite a figure at Washington and elsewhere, is headed by ex-President Hamilton, while Vice-President Ransom is also head of the rules committee.

The official list is as follows:

Executive Committee—President F. H. Bailey, Paris, Tex., chairman; Vice-President L. A. Ransom, Atlanta, Ga.; Jo W. Allison, Ennis, Tex.; E. M. Durham, Vicksburg, Miss.; J. C. Hamilton, Baton Rouge, La.

Committee on Rules—L. A. Ransom, Atlanta, Ga.; A. D. Allen, Little Rock, Ark.; J. M. Macdonald, Franklin Ives, Cincinnati, O.; E. E. Chandler, Chicago, Ill.; E. T. George, New Orleans, La.; L. W. Haskell, New York; R. L. Heflin, Sherman, Tex.; Ernest Lamar, Selma, Ala.; R. A. Allison, Winona, Miss.; E. P. McBurney, Atlanta, Ga.; Fred B. Jones, Memphis, Tenn.

Committee on Appeals and Grievances—C. Fitzsimons, Columbia, S. C.; E. S. Ready, Helena, Ark.; E. M. Durham, Vicksburg, Miss.; W. C. Soria, New Orleans, La.; Addison Craft, Holly Springs, Miss.; W. R. Cantrell, New York; G. W. Alston, Texarkana, Ark.

Bureau of Publicity—L. A. Ransom, Atlanta, Ga.; Jo W. Allison, Ennis, Tex.; B. F. Taylor, Columbia, S. C.

Legislative Committee—J. C. Hamilton, Baton Rouge, La.; J. J. Culbertson, Paris, Tex.; Erister Ashcraft, Florence, Ala.; John Aspegren, New York; Fielding Wallace, Augusta, Ga.

Committees on Arbitration—At Dallas,

Tex.: Jo W. Allison, Ennis; Ed Woodall, Hillsboro; J. S. Armstrong, F. D. Matthews, Dallas; R. L. Heflin, Sherman. At New Orleans, La.: E. T. George, W. E. Jervy, R. Vallon, R. C. Burke, W. C. Soria, New Orleans. At Atlanta, Ga.: L. A. Ransom, E. R. Ravenal, M. S. Harper, Julian Field, E. P. McBurney, Atlanta. At Memphis, Tenn.: Fred B. Jones, S. J. Cassels, A. F. Lewis, H. J. Parrish, F. W. Brode, Memphis. At New York, N. Y.: John Aspegren, T. S. Young, C. I. Long, C. E. Kuh, W. R. Cantrell, New York City.

Committee of Chemists—David Wesson, chairman, New York; R. B. Hulme, Louisville, Ky.; Felix Paquin, Memphis, Tenn.

LOUISIANA COTTONSEED CRUSHERS.

The Louisiana Cottonseed Crushers' Association was organized last week at a meeting of Louisiana mill men held at New Orleans, and is the fifth State association thus far formed, and the third since the last Interstate Association convention, when the plan was warmly advocated. At the New Orleans meeting, J. C. Hamilton, of Baton Rouge, ex-president of the Inter-State Association, was elected president, and A. J. Gaschen of Sunset, vice-president. Headquarters will be opened at No. 712 Gravier street, New Orleans, and the association will begin active work for the advancement of cottonseed products interests. One of the chief objects at this time is to secure the appointment on the Federal cotton products commission of a cottonseed products representative. J. S. LeClercq, of Texas, will be advocated for this appointment. The commission will investigate foreign markets and endeavor to advance cotton and cottonseed interests.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through the "Wanted and For Sale" department on page 48. Quick action and satisfactory results.

Swift's Little Cooking Lessons

Swift's
Premium
Hams

Ham Omelet

Cut into small squares about $\frac{1}{4}$ pound Premium Ham. Beat four eggs until thick. Add a pinch of salt and pepper. Put one teaspoonful of Silver Leaf Lard in a hot pan. Turn in the mixture together with the squares of ham and spread evenly. Cook for about four minutes. Slip knife around edges, fold and serve.

Swift & Company
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Facsimile of advertisement appearing in leading magazines.

THE NATIONAL PROVISIONER New York and Chicago

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THE NEW REGULATIONS

Secretary Wilson has promulgated the regulations of the Department of Agriculture for the inspection of meat and meat products as ordered under the Wadsworth law. It is too early to form a definite opinion on all the regulations, which appear elsewhere in this issue. Generally they appear to be thorough and fair, but experience alone will finally decide whether or not amendments may be advisable. We are not as yet able to say that all regulations are strictly within the spirit and letter of the law itself. We propose to investigate this specific point somewhat closer in the near future, especially in reference to the use of preservatives, about which we think the regulations go beyond the law itself.

The promptness and thoroughness of the Department in the framing and promulgating of the regulations deserves credit. It was the proper way to make amends, at least partly, for the great harm done to the American meat industry. No time could or should be lost in restoring public confidence here and abroad, and there can be no doubt that the conscientious action of the Department

of Agriculture will go a great way in that direction. It will render efficient assistance to the endeavors of foreign governments to find out by their own experts how much—or rather how little—truth there was in the sensational reports of an unfortunately semi-official character spread broadcast "by direction." It is a pleasure to reprint in this issue the statement of one of these foreign experts who had carefully investigated conditions of the American meat trade. His very favorable judgment shows a marked contrast to the hysterical criticism of the past months, and will, we hope, receive full consideration by his own government and others.

We may confidently expect similar reports from other foreign experts. Secretary Wilson himself, after inspection of the Chicago and other plants, pronounced his satisfaction with the conditions found. On top of all this now come the new regulations and the evident purpose of the Department to enforce them carefully. This certainly ought to satisfy even sociologists, not to speak of the common-sense public.

EXPERT FOOD TESTIMONY

In an address before the food commissioners of various States assembled in convention at Hartford, Conn., Chief Chemist Wiley of the United States Department of Agriculture presumed to set the standard for expert testimony in court proceedings in enforcement of the new federal food law. Dr. Wiley, to begin with, deplored the unwisdom of the law-makers in framing a statute which gave the courts the right to interpret the law. He would have preferred that function to have remained solely with the Department of Agriculture—which would have meant Dr. Wiley. But since the law gave the food manufacturer his day before an unprejudiced tribunal, and permitted him to present expert evidence in support of his interests, it became necessary for Dr. Wiley to enlighten an expectant world as to the limits and character of expert testimony.

He was consumed with a fear that the courts would accept evidence which was not competent. He laid great stress upon the necessity for accepting only such testimony concerning the healthfulness or wholesomeness of foods or food ingredients as was the result of ripe practical experience. Said he: "An expert witness is one who has special or superior knowledge, acquired by study and experiment, and who has exercised this knowledge in some special or important manner. In other words, a mere theoretical knowledge would not constitute a man an expert."

It was a little hard on the distinguished theorists who made up the bulk of Dr. Wiley's audience to have their chances for

fat expert's fees thus summarily cut off by the dictum of the government's food expert. But the standard had to be defined. Dr. Wiley, of course, does not come within the theorizing class. He is a practical expert, qualified by the famous "poison squad" experiments he made at Washington. Feeding \$50-a-month department clerks in the dark, unsanitary basement of an office building on a diet of bread and butter, canned peaches and borax pills undoubtedly constitutes "study and experiment." But whether this pill-dosing would be considered a practical illustration of the effect upon the human system of a preservative as it is found in a food product is a question which Dr. Wiley, with all his qualifications as an expert, will have to leave to courts and juries to decide.

Though Congress did not put it in the law, Dr. Wiley will probably attempt to administer the statute with the aid of a set of food standards formulated upon such experiments as the one referred to. The doctor is conscientious in the belief that he is the most eminently practical food expert in the country, nay, in the world. But the law, as passed, leaves the decision with the courts—a forum somewhat unlike lyceum bureaus, mothers' congresses and food theorists' conventions.

SAUSAGES AND SPICES

Of late years the sausage trade has run the gamut of spice adulteration. Practically every seasoning of this nature is adulterated to the limit of tolerance and because of the character of spices it is no easy matter to detect the counterfeits. Usually ground, all kinds of mixtures are made and sold as pure, and in most cases it requires an expert to tell the real article from the imitation. Weights may be all right, color likewise, odor good and everything appear to be perfect, but in many cases the stuff is off from 25 to 90 per cent. in quality. The adulterated article is invariably sold as pure, the salesman usually being prepared to file affidavits to that effect if necessary.

There is no economy in buying cheap spices. The seasoning or flavor all comes from the strength of the article and really pure spice will go twice as far as an article 50 per cent. adulterated. If the strength is to be reduced the sausage maker can do it as well as the spice miller, and at less cost to himself. Buyers should be particularly suspicious of the price-cutter in this line. Buy your spices from a house you know to be absolutely reliable and first class in every particular and from no other. It will be economical in the long run and the reputation of your products will be enhanced by following such a course.

TECHNICAL AND SCIENTIFIC

EXTRACTION OF OILS.

The use of liquefied carbonic acid gas for the extraction of oils, fats and resins from natural bodies, such as seeds, etc., has been patented in Germany. The extraction takes place in the cold in suitable closed vessels, and unlike ether, hydrocarbons, or carbon bisulphide, the carbonic acid causes no risk of fire and does not impart any foreign taste or smell, agreeable or disagreeable, to the products which it extracts.

SOAP FROM THE CASTOR BEAN.

Parties in the State of Durango, Mexico, are interested in processes and machinery for the making of soap from the castor bean. The plant, *Ricinus communis*, also known in Spanish countries as *Palma cristi*, grows extremely well there, very speedily coming in places to be as high as a small tree, and producing seed in abundance. A great deal of common soap is made in the "Laguna district" of Durango and Coahuila, the great cotton district of Mexico, especially by one large factory. The cottonseed is used for this purpose, but the soap produced for common use, not being perfumed, has a very bad odor. Some time since a large experiment was undertaken with a view to extracting the oil of the castor bean, and also for making soap from it if possible, but it failed and the plant has lain idle for several years.

TREATING BONES FOR GLUE.

An improvement in the method of treating bones, covered by a United States patent, consists in subjecting the bones to a treatment with successive quantities of combined sulphurous acid and water, from which the heat of combination has previously been dissipated, and terminating each treatment before the bone salts precipitate and before the temperature rises above 74 deg. F. The method, further, of removing bone salts from bones for the production of glue, which consists in flooding the bones with a solvent comprising combined sulphurous acid and water from which the heat of combination has been dissipated, whereby a portion of the bone salts is removed, again flooding the bones with a second quantity of the said solvent and again withdrawing the solvent before the temperature rises above 74 deg. F., for the further removal of the bone salts, and continuing such treatment until the bone salts are sufficiently removed.

VALUE OF LUBRICATING OILS.

The question of the valuation of lubricants is one of the most complex which can be submitted to the consideration of the practical chemist, and we venture to think that hitherto no very clear solution of the problem has been given. The engineer suggests that some one of the various mechanical oil testers would give better results than the chemical and physical methods employed in the laboratory; but it is not only our experience, but the experience of others far more competent to judge, that no mechanical oil-tester yet devised meets all the conditions required; indeed, we do not hesitate to say that after a trial of a certain modern machine of this description also engi-

neers were reluctantly compelled to admit that not a single set of reliable figures had been obtained. Some engineers maintained that the only true method is that of ascertaining what an oil will do in the very machinery which it is intended to lubricate. We submit that this might prove very wasteful and even dangerous, as a succession of bad lubricants might produce serious wear and tear, and lead to pecuniary loss in various ways.

The examination of these complex mixtures with a view to a report as to their actual value for lubricating purposes is a matter of great difficulty. The chemist is generally asked to give the gravity and viscosity at certain temperatures and flash points. The specific gravity has never been found to be of any practical value, although it may be of use in ascertaining the class to which an oil belongs. For lubricants for light machinery the viscosity taken at the highest temperature the bearings are likely to attain is undoubtedly a very valuable and necessary factor, as also is the surface or film tension, or what might be termed the "wetting power" taken at the same temperature. The flash point is chiefly of service for insurance purposes, and as a rule tells one little or nothing as to the lubricating value of the oil.

CAUSE AND CURE FOR HOT BEARINGS.

One of the troubles in a power plant, according to the Southern Engineer, is the heating of bearings on engines and line shafting and oftentimes the cause cannot readily be found. Sometimes the cap nuts are not filled up evenly all around, with the result that one side of the cap cramps the shaft. This is a common occurrence, and if no attention is given it a serious accident may result.

When a hot bearing occurs there is always a reason for it. It may be that the shafting is out of line or is not level or there may be a lack of oil. On some lines of shafting there are bearings on which the caps have a large opening and in which is placed some waste. Before long the waste will fill up with dust, and when more oil is poured in the dust will be worked into the bearing. This invariably results in a hot bearing. Then the engineer or oiler wonders why the bearing runs hot after having run along smoothly for perhaps a long time.

Then again, in some bearings grease is used in place of oil, and in some time dust will settle on the grease. When the latter becomes worked into the bearing, the dust will also get in and cause heating. The remedy is to cover the grease. Change of temperature in an engine room may cause a hot bearing, for when a door or window is opened for a long time it will lower the temperature and cool the oil in the cups. Then they will feed slower or stop altogether. Were this to go unnoticed by the engineer a hot bearing will result.

When a bearing gets hot, shut down if possible, then wash out the bearing with kerosene oil and use graphite mixed with cylinder oil. In some cases the oil is at fault. It may not be adapted to the purpose for which it is used. It may be too

light or too heavy. If the oil is too light then again the addition of flake graphite will help matters immensely and prevent heated bearings.

THE USES OF BORAX.

The following are some of the more common uses of borax: When melted at a high temperature, it has the property of dissolving metallic oxides and of forming transparent colored glasses. By this means the various metallic oxides may be distinguished in the flame of the blow-pipe in laboratory work. The property of dissolving metallic oxides makes it useful in soldering and brazing metals, as it renders the surface to be joined clean, so that the solder runs and fills the joint between them. In welding metals it is used as a flux. In assaying gold and silver ores borax is used in the crucibles or scorifiers to dissolve and remove base metals from the metallic lead button holding the gold and silver of the samples tested. It is used also as a flux in melting gold, silver, and other metals. Of late years it has been extensively used in the manufacture of porcelain-coated ironware known as granite ware.

The manufacture of granite ware and of enamelled bath tubs are extensive consumers of borax. It is very largely used in the manufacture of pottery and earthenware as a glaze. It is a constituent of the strass or paste used in the manufacture of glasses and enamels, and is the base of artificial gems. It is largely used in making the hard, tough grades of glass and the vitrifiable pigments for stained glass and for encaustic tiles.

On account of its cleansing qualities, borax is extensively used in the household in the form of borax soaps. When powdered, its detergent qualities make it useful in the home and in the laundries for washing textiles. In solution it is used for cleansing the hair, and it forms part also of numerous cosmetics. Cotton goods saturated with a solution of borate of ammonia and then dried are rendered to a certain extent non-inflammable. It is utilized as a mordant in calico printing and dyeing and as a substitute for soap in dissolving gum out of silk. Guignet green, a beautiful pigment used in calico printing, is a borate of chromium. A varnish made of one part borax with five parts shellac is used in stiffening felt hats. With casein, borax forms a substance which is used as a substitute for gum arabic. A solution of borax in water may be mixed with linseed oil and used for cheap painting. Painters also use a solution of borax as a solvent for shellac. Borate of manganese has been utilized as a drier for paints, oils and varnishes.

Borax is extensively used in tanning where wools and furs are treated, as it cleanses, softens, and prevents the hair from falling out. In the household it is utilized to drive certain insects away, its presence being specially obnoxious to cockroaches and ants. Borax is very extensively used for preserving foods, more particularly meat, etc., for which purpose it has no equal, much less a peer. The list of medical preparations into which boric acid and the borates enter and form a part is a long one.

FOR PURCHASING DEPARTMENTS

AUTOMATIC REFRIGERATING MACHINES

One of the most interesting booths at the convention of the National Electric Light Association, not long ago held at Atlantic City, was that of the Automatic Refrigerating Company of Hartford, Conn. During the four days of the convention, this company, represented by three able refrigerating engineers, demonstrated to the skeptical public the eminent practicability of thermostatically controlled automatic refrigerating apparatus.

The exhibition plant, which had not been previously assembled in its entirety, was one of this company's standard one-horse-power motor operated systems connected to a small insulated cooler, which was evidently designed for commercial operation. While possibly less attractive from an engineering point of view, the feature of this exhibit which attracted the greatest interest was a unique kind of sign placed on top of the two round white pillars which served as an entrance to the booth "Automatic Refrigeration" stood out in crisp frosty relief on a sombre cement background. These letters were declared "real ice" by the two thousand odd visitors who scratched them with their finger nails. Inquiry revealed the fact that the frost was maintained on the sign by the direct expansion of ammonia in a small coil of pipe behind the letters.

The small cold storage box, which was also cooled by direct expansion, was provided with a glass door through which the frosted pipe, as well as the controlling thermostat could be seen from the outside. This box was maintained at a temperature of from 40° to 42° F., the control of the temperatures being effected by a special thermostat designed by the company for cold storage use. This thermostat carries a very slight amount of electric current necessary to operate the motor-starting device on the switchboard.

After being initially cooled, it was necessary for the machine to operate only about five minutes in order to reduce the temperature of the box from 42°, the upper limit, to 40°, the lower limit. The attendant explained that the small box, comparatively high temperatures and narrow range of temperature were used in order to cause a more frequent starting and stopping of the plant for demonstration purposes. Almost every one who passed the booth was sufficiently interested to wait long enough to see the machine either stop automatically on account of the temperature of 40 deg. having been produced, or start again after the temperature had been raised to 42 deg. by opening the door for a few minutes.

The construction and operation of the thermostat and Cutler-Hammer motor controlling devices having been explained, the more mechanically inclined casually inspected the motor compressor, condenser, etc., but were always sufficiently interested to request a detailed explanation of the construction and operation of the "automatic expansion valve," the "automatic water regulating valve" and the "high pressure safety cut-off."

The attendant in charge explained that the automatic expansion valve is a special patented form of pressure reducing valve of such design that the slightest change of pressure

within the expansion coils instantly effects an increase or a decrease in the amount of anhydrous ammonia allowed to pass the valve and expand into the coils in the cold storage compartments. This increase or decrease in pressure, as the case may be, quickly restores the back pressure to the point for which the valve has been set. This, it is claimed, allows the highest possible back pressure consistent with the lowest temperature required, to be maintained at all times, and consequently causes the compressor to operate under the conditions most conducive to maximum efficiency.

These automatic valves are protected against the possibility of stoppage from scale or dirt by an extremely fine steel gauze strainer inserted in the liquid line ahead of the valve. It is claimed by the manufacturers, which claim seems to be borne out by the extreme simplicity of the apparatus, that these valves having once been adjusted need not be touched for an indefinite period. For the sake of a slight increase in economy, however, it is recommended that on account of the difference between the conditions of load in the summer and winter, the expansion valve in the ordinary plant, be adjusted twice a year, once in the spring and once in the fall.

A second valve, similar in construction to the automatic ammonia expansion valve, throttles the flow of condenser cooling water to the actual requirements and shuts off the supply entirely when the head pressure drops after the compressor has been stopped. It will be noted that the ammonia expansion valve is regulated by the back pressure, the feed through same being reduced as the back pressure is increased, while the water regulating valve is regulated by the head pressure, the feed through same being increased as the head pressure is increased.

The question naturally arises in this connection is what would happen if the water supply should fail so that the automatic water regulating valve would be unable to supply the required amount to the condenser. This emergency has not been overlooked, for just above the head pressure gauge is arranged a small automatic switch, which the company calls a "high pressure safety cut-off." The function of this switch is to shut down the compressor in case the condenser pressure should become abnormal, and to start it again as soon as the pressure should again be restored to normal. Mechanically this is effected in much the same way as the starting and stopping is controlled by the

thermostat, the pressure instead of the temperature operating the starting motor.

Starting with the "expansion coils" where the liquid ammonia is evaporated, and in consequence produces a cooling effect on the surrounding atmosphere, the vapor passes to the "compressor," which discharges it into the "condenser" from which it flows, in the liquid forms, to the "ammonia receiver." Between the compressor and the condenser, the high pressure gas is passed through an "oil separator," which separates out any oil picked up in its passage through the compressor. From the "ammonia receiver," which forms a reservoir, the liquid ammonia passes to the "automatic expansion valve," the function of which has already been explained, after which the above cycle is again traversed.

The circuit of the cooling water is first through the "automatic water regulating valve," the "condenser" and the "compressor jacket," after which it passes to the sewer, or if of value to a storage tank.

The principal advantages claimed for the "automatic system" are superior efficiency because of the automatic parts, which also places mechanical refrigeration within reach of the man whose small ice consumption will not warrant the expense of engineers, the saving of whose services, by the use of automatic devices, the Automatic Refrigerating Company claims to have demonstrated to be eminently practical.

The Automatic Refrigerating Company's exhibit was in charge of Mr. F. E. Matthews, the manager, assisted by their Boston representative, Mr. Eugene Carpenter, and their expert engineer, Mr. A. Michael.

OIL ENGINE SALES.

The De La Vergne Machine Company, New York, reports the following recent orders for "Hornsby-Akroyd" oil engines: Wheaton Seminary, Norton, Mass., 13 H. P.; P. R. Manufacturing Company, Detroit, Mich., 50 H. P.; Rahr Brewing Company, Oshkosh, Wis., 32 H. P.; The Vitagraph Company, Brooklyn, N. Y., 25 H. P.; Regal Oil & Gas Company, Chicago, Ill., 65 H. P.; L. R. Wright, Pecos, Tex., 13 H. P.; Jas. H. Holden, Fall River, Mass., 75 H. P.; Borough of Souderton, Souderton, Pa., 50 H. P.; James L. Breeze, Southampton, L. I., 35 H. P. direct connected to 25 K. W. generator.

Experts in every branch of the packing-house industry can find lucrative employment by keeping an eye on the "Wanted" department, page 48.

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ICE AND REFRIGERATION

NEW CORPORATIONS.

Indianapolis, Ind.—J. E. Kearns and others have incorporated the Merchants' Dairy and Produce Company, with \$25,000 capital stock.

Kittery, Me.—The Associated Ice Company has been incorporated with \$100,000 capital stock to deal in ice. President, H. Mitchell; treasurer, S. J. Morrison, both of Kittery.

Watertown, N. Y.—The Watertown Ice Company has been incorporated with \$50,000 capital stock by Jas. W. Rice, Mark S. Wilder, Dewitt C. Middleton, Lewis R. Washburn and F. M. Parker.

Cleveland, Tenn.—The Beckner Ice and Produce Company has been incorporated with \$25,000 capital stock by P. H. Walker, G. L. Hardwick, I. N. Beckner, P. B. Mayfield and C. S. Mayfield.

Coshocton, O.—The Coshocton Ice and Provision Company has been incorporated with \$60,000 capital stock by J. W. Almack, John Lorenz, George M. Gray, P. C. Shipp, J. S. Elliott and D. E. Almack.

ICE NOTES.

Dundee, Mich.—The Dundee Creamery was destroyed by fire on July 25.

Edwardsburg, Ont.—The large cheese factory owned by Holmes & Merkley has been destroyed by fire.

Topeka, Kan.—The Mutual Ice and Cold Storage Company contemplate erecting an addition to its present plant.

Jefferson, Wis.—Fire from unknown causes ruined Jefferson Brewing & Malting Company's ice houses on July 25.

Chambersburg, Pa.—The Chambersburg Ice Company will erect a new building which will double the capacity of its present plant.

New York City, N. Y.—Nathaniel Elsberg has been appointed receiver of the business of the Continental Hygeia Ice Company, with a bond of \$10,000.

Hartford, Conn.—The New England Brewery Company has purchased property adjoining its present plant and will commence the erection of an ice plant.

Cincinnati, O.—Cincinnati Ice Company, which recently took over the Champion Ice Company, at Covington, Ky., will spend between \$50,000 and \$75,000 in remodeling the Champion plant.

Steelton, Pa.—A new company to be capitalized at \$25,000 is being formed by a number of business men of this place. As soon as a site is purchased the work of construction will commence.



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FOR BARGAINS

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GETTING THE BEST RESULTS.

By W. Everett Parsons, M.E.*

In mid-summer there is no opportunity for making any great alterations in the mechanical equipment of an ice making or cold storage plant, however great the need of, or the chances for, improvements.

There are many plants, however, that may be increased in efficiency and capacity by a little closer attention to every part of the plant, to every detail of operation, and by readjustments, here and there, so that every part of the plant is made to do its full duty.

See that there is sufficient ammonia in the system at all times; never let the liquid get low enough so that the gas will pass the expansion valves. Watch it closely.


If there is any other means provided for cooling the compressor cylinder, never permit any frost on any part of it; or, in other words, keep liquid ammonia out of the compressor. The function of an expansion valve is to handle liquid, and nothing but liquid. The compressor is serving its only useful purpose when it is handling gas, and nothing but gas. Imagine this operation completely reversed. Think of admitting nothing but warm gas to the expansion coils, through the expansion valve, and trying to make the compressor pump nothing but liquid. It might be possible to do this for a short while under certain conditions, but there wouldn't be much cooling done in the space containing the expansion coils. The expansion coils would act as condensers and they would heat the space containing them. This may appear ridiculous, as no one would hardly be foolish enough to attempt such a reversal to its fullest extent, but this is often done in part and the efficiency of the plant is impaired accordingly, without it being realized.

Give every part of the plant a chance to do the duty for which it is designed. Don't blame the expansion valve, if the frost on the expansion pipes keeps shifting back and forth somewhat fitfully, when this is mostly due to insufficient ammonia in the system. Don't blame the refrigerating machine if it will not keep down the back pressure, if a brake is being put on it by permitting liquid ammonia to enter the compressor.

There are some types of compressors where a certain amount of the liquid ammonia, which the compressor works hard to help to produce, is intended to be used to maintain the compressed gas, leaving the compressor cylinder in a saturated condition. This, at the same time, keeps the cylinder walls cool.


*Cold Storage and Ice Trade Journal.

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Of course, if there is no other provision made for preventing the compressors from becoming overheated than by means of liquid ammonia inside of the cylinder, this method must be adhered to; but don't let the compressor cylinder get too cold, if efficient work is expected from it. The suction side may be cool, but the discharge side should always be a good deal too hot to bear one's hand on.

With some types of compressors having long suction ports cast directly on to the cylinders and with no water jackets, there is some benefit from cooling these ports by means of a little liquid ammonia, so as to prevent the return gas from being superheated by passing through long hot ports, but this cooling with liquid ammonia should stop short at the suction valves.

Let us now consider some reasons for keeping liquid ammonia out of the compressor cylinder. In the first place, it is pretty safe to adopt as a rule that, where possible, it is much cheaper to cool with air or water than with a refrigerating machine. In fact it is always air and water that carry off the heat and, by so doing, make mechanical refrigeration possible. A compressor, or a generator, is used to increase the temperature of the refrigerating medium, leaving the coils in the refrigerator, to a temperature higher than that of the surrounding atmosphere or of the available water supply. There is as little reason for attempting to cool the compressor by injecting liquid ammonia in it as there would be in trying to increase the efficiency of a refrigerating plant by reducing the temperature of the condenser cooling water below its natural temperature by means of mechanical refrigeration.

Besides being an inefficient and costly means of preventing too high temperature in an ammonia compressor and of removing the superheated from the compressed gas, the practice of permitting liquid ammonia to enter a compressor is fraught with other evils. If more liquid ammonia than is sufficient to keep the discharge gas at just the point of saturation is permitted to enter the cylinder—and to maintain such a nice adjustment is practically impossible—then more, or less, liquid remains in the clearance spaces at the end of each stroke and is quickly converted into gas, under the reducing pressure, when the piston begins its return stroke, and will prevent the opening of the suction valves and the admission of gas from the refrigerator coils, for almost any proportion of the stroke, depending on the actual clearance and the amount of liquid remaining there at the end of each stroke.

Besides, it is much more difficult to prevent leakage of ammonia at the stuffing box, if there is liquid in the cylinder. Too much



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liquid in the cylinder also often causes knocking in the machine and hot bearings.

There are many engineers who seem to think that they can do more work with frosted compressors, and also seem afraid that the piston rods will get hot enough to burn the packing unless the compressors are kept cold, but the apparent advantages of admitting liquid ammonia inside of the compressors are deceiving. Take, for instance, the removal of the superheat inside of the cylinder during the compression period. It is claimed by the advocates of the wet compression system that this lowers the condensing pressure and consequently requires of the machine less horse power per ton of refrigeration. The real fact, however, is that, with a regular wet compressor, there is more work required of the condensers, per ton of useful refrigeration, than with a dry compressor, cooled with a water jacket, or otherwise, since practically all of the heat from the refrigerator, as well as all of that due to compression, goes to the condensers, in the case of wet compression, on account of the heat of compression being taken up by a certain amount of liquid ammonia that is evaporated inside of the cylinder. This certain amount of gas generated in the cylinder is added to the gas which comes from doing useful work in the refrigerator, and the whole amount goes to the condensers, without giving out any heat, since the average temperature of the cylinder walls is always much lower than the surrounding air. The compressor cylinder may even ab-

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sorb heat from the surrounding air. Therefore, unless the condensing surface is larger, per ton of useful refrigeration, than in the case of a dry compressor, with all other conditions the same, a lower condensing pressure need not be expected.

At first thought, it might appear that the mean pressure during the compression period would naturally be less, with wet compression than with dry, with a given back pressure. As a matter of fact, however, there is usually very little difference between the location of the compression curve, in reference to the adiabatic and isothermal curves, whether the wet or dry compression system is used. The evaporation of liquid in the cylinder during compression keeps down the temperature of the gas, and would reduce the pressure correspondingly, were it not that more gas is being generated throughout the greater part of the compression period, and this extra amount of gas tends to increase the pressure to about the same degree as the reduction in temperature tends to reduce it. So there is nothing gained there.

The horse power required per pound of ammonia circulated is therefore no less with the wet system than with the dry, and, with the former, a greater number of pounds of ammonia must be circulated per ton of useful refrigeration. It consequently requires more horse power per ton of refrigeration for the wet compression system than for the dry.

Then it is certainly safe to conclude that, if wet compression gives less efficient results in a compressor designed especially for that system, a compressor designed for an entirely different method of operation, will give still less efficient results.

With improper arrangement of expansion

and return piping, it is sometimes difficult to prevent frost coming back onto the compressor, but, in such a case, all of the extra attention necessary should be given to the expansion valves, or cocks, and the defective arrangement of piping should be remedied at the first opportunity. An engineer must not lose sight of the fact that it is just as important to keep the expansion valves properly adjusted as it is to keep the machine running properly. In fact every part of a refrigerating plant must be designed and adjusted so as to work in perfect harmony with every other part, in order to insure the very best results.

With the dry compression system, adjust all of the expansion valves so as to give the proper temperatures in the refrigerators, but never open any one of them more than is sufficient to bring the frost to the outlet of the coil, or where it is connected with the return pipe. If the compressors have to be operated wet, or partially wet, adjust all of the expansion valves as described above, except one, selected for convenience, and open that a little wider and keep it so adjusted that just the proper quantity of liquid comes back to the compressor to maintain its temperature as hereinbefore described. If the proper temperatures cannot be maintained in the refrigerators in this way, do not try to lower the temperatures by forcing the coils, unless the speed of the machine is increased. First speed up the machine and pull down the back pressure, thus increasing the efficiency of the expansion coils, and then each expansion valve may be opened a little more, without danger of freezing back too far. If the back pressure is already comparatively low, for the temperatures required, and the machine is being run up to what is considered a safety limit of speed, and the coils are all just freezing through to the return pipe, and yet the temperatures desired in the refrigerators cannot be maintained, then the consequences of having too small a machine, or too little piping, or both, will have to be endured until alterations can be made. Rest assured, however, that a compressor, running dry, will not only work more efficiently, but can also be run, with safety, at a much higher speed, than a compressor operated with liquid in it.

In regard to the danger of the piston rod getting hot enough to burn the packing, if the compressor is not kept cold with ammonia, there need be no trouble from this source except where the stuffing box is packed and tightened up to hold liquid ammonia with the rod cold, and the liquid is shut off from coming to the compressor. The rod gets hot because it no longer has anything to cool it, the stuffing box is not packed for a hot rod, everything is too tight, and burned out packing is the result.

All ammonia return pipes, passing through rooms not intended to be refrigerated, should be covered with good water-proof insulation. The pipes should be dry, however, when the

covering is applied, or else its efficiency will be greatly impaired.

In an ice plant of the can system, the temperature of the water going into the ice cans should be closely watched and should be made as low as the available cooling water will make it, and, if the pipe service in the freezing tank is not sufficient for the capacity of the refrigerating machine, the capacity of the plant may be much increased by using an ammonia forecooler for cooling the water, to as near the freezing point as possible, while it is on its way to cans.

Circulate the brine in freezing tank as rapidly as possible without the risk of creating too great a difference in level between the different parts of the tank.

Test the strength of brine in freezing tank frequently and keep it up to a strength of at least 85 deg. salometer scale, if tested at the working temperature of the brine, or to about 80 deg. if tested at 60 deg. F., if ordinary salt is used.

Also keep the brine at proper level, so that all of the expansion coils are completely covered, and also so that the surface of the brine will be as high as the top of ice in cans when entirely frozen.

Pull the cans at regular intervals, where possible, and in rows extending across the direction of the circulation of the brine, drawing alternate cans or alternate rows.

Keep a written record of pressures, temperatures, revolutions of machine, etc., observed during each round of inspection for every twenty-four hours. It can then be seen at a glance, every few hours, whether everything is holding its own, or whether there is a gain or a loss in any respect.

SARDINE INDUSTRY IN DANGER.

So great have the ravages of dogfish become along the Maine coast of late that they threaten to destroy the sardine industry as well as working havoc with the general fishing industry. Fifty fishermen who go out daily from Bangor are unable to catch sufficient fish to feed even their own families. The price of fish of all kinds has advanced 50 per cent. Many sardine factories are already closed down. The dogfish follow the trawls and seize the fish before the men can take them off. They also attack the lobster pots. At Castine, one fisherman took 500 dogfish from his trawls in one day. Congress is to be asked to place a bounty on dogfish, as the only means of saving the fishing industry along that coast.

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Increasing Stocks of the Products at Packing Points—Hurrying Forward from Farmers' Hands of Surplus Hog Supplies—The Probable Enormous Corn Crop—Quiet Speculation Pending Apprehensions of New Crop Options—Packers Have Been Readier Sellers—Some Feverishness from Late Weaker Tendency of Prices—Falling Off of Consignments to Europe—Good, Full Home Distributions on Actual Needs—Break in July Pork.

While the temper of the hog products markets has been, for the week, a less satisfying one to the selling interests, in that they have found the outside speculator a much more cautious buyer than ordinarily, and that the general disposition in the buying interests has been to move more slowly than before in taking supplies beyond actual needs, yet from a lower tendency of prices as begun a few days since there have been some reactions, although there is a good deal of feverishness, and it is clear that the packers have the supplies so well in hand that they could turn the market more to their advantage at any time or as it becomes advisable to do it. But latterly, the farmers have been urging forward their supplies of hogs and the products markets had been weakened on that account.

It might be questioned that if much could be accomplished from bullish movements, because of the reserved temper of outside speculation; there would be little use in advancing the market prolongedly unless the "futures" could be more freely sold upon it. Meanwhile the purpose of the packers had been to secure hog supplies as cheap as possible, with the products markets thus influenced.

It is clear that the outside speculators feel apprehensive of market prices of the products

for the new crop deliveries, but more as the months are reached, rather than intermediately, and that, as well, they are likely to touch the nearer deliveries with caution, by reason of the promising look of the corn and cotton crops.

There is little reason to doubt but that the rush forward of hog supplies from farmers' hands as was observed this week (with estimates of large supplies of the hogs for next week) was with the desire to take advantage of the substantial market prices for them and with the feeling on the part of the farmers that the closer the period to the new grain crops the more disadvantageous for them the market prices would become for the hogs.

That there was some reaction to a lower trading basis for the hogs this week, at times, as the packers then had the market more in their hands than before for some time, with much less competition from the shippers for the hog supply, the prices of the products were then radically in the buyers' favor. Indeed, a weaker products markets was at that time in line with the inclination to get hogs lower.

It is quite likely that the degree of the hog supply marketed will fall off, after a few days, and if that factor were alone to be considered that the packers would let the products markets take on a materially improved tone for selling purposes. But markedly bullish movements are less probable now than they were a few weeks since or at least of the emphatic order that then seemed likely, although it is quite improbable that sharp declines can take place in the prices of the products at once, however temporarily weak they become, and that it may be doubted that the market will be greatly disturbed to further weakness of a very marked order, until the

time when the corn crop can be absolutely figured upon, and when the cotton crop may be learned as reaching some such large volume as is at present promised for it. There is likely to be a period of bullishness before September in order to attract a larger buying interest, which can be had only upon strong markets.

However that the prices of hogs spasmodically decline as there may be a surplus supply of them upon some one day at the packing points, there would be no reason for the farmers to accept markedly further lower prices for the hogs for a couple of months to come, and in all probability they will shorten their shipments forward of the hogs intermediately on any material further yielding of the prices for the swine, by which there would be almost at once a natural reaction in the prices for them.

Therefore, as hogs are not likely to be had at prices that would permit the selling of the products on a much more favorable line of prices for buyers than has been had this week, it is hardly probable that there will be any marked pressure of their supplies.

Indeed a pressure in selling the products is not absolutely necessary, since, although the stocks of them at the packing points have grown yet they are not particularly burdensome while they are closely controlled. Besides it is several weeks to the more active hog packing season for effect upon market conditions.

It is altogether likely that from any declines in the prices of the products, as spasmodically had, there will be ultimately reactions which will leave the market prices nearly where they at present stand. In other words, we are not looking for more than the

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ordinary fluctuations in prices to a weak and steadier basis until such time as the new grain and cotton crops have permanent effect, yet realizing that the packers could push the market upward at any time; yet that they are likely to be restrained, in a degree, that way through the apprehension of the effect upon the outside speculators, in keeping quiet demands from them, from the highly promising new grain crops and, therefore, but little speculative selling could be indulged in.

The break of more than \$1.25 per barrel in July pork brought the spot price down to where it should stand, after subsidence of the "short" interest.

There has been for a week or ten days a diminished volume of meats and lard sent to Europe, where there are now rather full supplies held, especially of meats, for distribution; and although demands upon the European markets are quickening for the products, still they are not, as yet, of normal volume.

The home distributions are of a fairly satisfactory order, especially of meats, and particularly to the South and Southwest. The lard consumption is fairly good of the pure product and liberal of the compounds, both of which are well sustained in price. The compounds, indeed, show no abatement of the extraordinarily liberal consumption had since the beginning of the year; they are at very reasonable prices compared with the cost of pure lard and consumers divert no portion of late demands for them. The cost of cotton oil keeps up well and is likely to for the remainder of the season or until the new crop is had and the oleo stearine maintains a firm price; but the compound makers can afford to sell the product at prices for effective competition for the home trade in pure lard.

The hog supplies at the packing points are sufficiently large to make the packing since March a little more than it was in the previous year for the same time, and by glancing at the stocks held at the packing points, however more largely they have been accumulating latterly, the active degree of the consumption for the season has been shown.

However awakened the demands have been for two or three weeks from consumers for supplies, it goes without saying that had there not been the interruption to ordinary demands a few weeks since by the sensationalism, that there would have been at this time a very small supply holding in this country and in that degree better conditioned markets than now.

In New York the pork trading has been small, with prices fairly steady. Sales of 439 bbls. mess, in lots, 100 bbls. family at \$19.50, 200 bbls. short clear at \$16.75@18.50. Western steam lard is somewhat nominal at \$8.87½@8.90. City steam lard is quoted at \$8.70. Compound lard has a fairly active demand; quoted at \$7@7.25. In city meats the supplies are steadily closely taken up and at firm prices. Loose pickled bellies, 12 lbs. ave., at 12c.; 14 lbs. ave., 11½c.; 10 lbs. ave., 12½c. Loose pickled hams at 12¼@12½. Loose pickled shoulders at 8½@8¾.

BEEF.—The home distributions of barreled lots are improved. But the English demand for tierced stock is quiet. City, extra India mess, tierces, at \$15@16; barreled, mess, at \$8.00@8.50; family at \$10.00@10.50; packet at \$9.00@9.50.

COMPLETE FERTILIZERS.

What is known as a "complete" fertilizer contains phosphoric acid, nitrogen and potash, the three great elements of plant food which are needed to make any "completely" barren soil productive. But a soil which is wholly destitute of all three of these elements is extremely rare, and it is equally rare that a complete fertilizer, made in the proportions common to most factories, is needed. A soil may have only a small amount of only one or two of these elements, but whatever it may have need not be duplicated in the fertilizer. To go back to our old illustration, if the steer is to be

fed ninety days and the feeder already has sufficient grain to feed sixty days, it would be foolish for him to buy more than needed for thirty days of feeding. It does not pay to buy either grain or commercial fertilizer which we know will not be used until the following season.

Chemical analysis of a soil gives very little indication of its fertilizer needs, as it cannot show whether the plant food in the soil is in such a condition that it can be used by the growing plants. Corn is of no value in fattening the steer as long as it is kept locked in a crib. Food which cannot be used is of no value to either animals or plants. It is an easy matter to see whether the corn is in the crib or in the feed box, but it is not so easy to see the condition of the plant food in the soil, and we are compelled to judge of it by the experience of past seasons. And it is right here that the man who watches and studies his fields is the man who is able to make fertilizers profitable.

While no invariable rules can be given for the composition of fertilizers for different soils, there are a few general rules which will always apply. Soils deficient in lime are usually benefited by an application of acid phosphate. The same material is also profitable for use on crops which it is desirable to have matured at the earliest possible date, as on cotton in the boll weevil district, and it is generally profitable where the crop consists principally of seed, as in oats, wheat and corn. Nitrogen is needed wherever the growth of the plants is too small, and is specially profitable where the crop consists of leaves and stems, as in cabbages, oats and other grains which are cut for hay, and for most garden vegetables. It is rarely profitable to use it on new ground, or on ground where cowpeas were grown the previous season. Potash is needed wherever the crop consists of starchy materials, as in growing fruit trees. It is also highly beneficial in a market garden, where vegetables are grown for shipment, as it gives the crops better color and greater firmness.

EXPORTS OF PROVISIONS

Exports of hog products for the week ended July 28, 1906, with comparative tables:

PORK BARRELS.

To—	Week July 28, 1906.	Week July 29, 1905.	Nov. 1, 1905, to July 28, 1906.
United Kingdom....	1,046	590	34,812
Continent	244	274	23,856
South & Cen. Am..	506	143	16,187
West Indies.....	990	1,190	50,175
Br. No. Am. Col....	81	148	17,595
Other countries....	8	10	1,259
Totals	2,935	2,355	152,884

BACON, HAMS AND OTHER MEATS, POUNDS.

United Kingdom....	9,115,000	15,902,506	379,587,965
Continent	1,977,975	782,863	79,407,410
South & Cen. Am..	15,700	36,500	2,263,734
West Indies.....	190,700	245,150	11,380,330
Br. No. Am. Col....	11,000	—	157,755
Other countries....	36,600	—	1,321,230
Totals	11,316,975	16,967,021	474,118,244

LARD, POUNDS.

United Kingdom....	3,562,096	4,570,071	225,624,886
Continent	7,167,772	4,805,841	263,118,047
South & Cen. Am..	634,574	520,139	20,083,672
West Indies.....	654,500	960,285	41,385,968
Br. No. Am. Col....	7,575	13,850	556,603
Other countries....	16,245	124,410	1,942,118
Totals	12,042,762	11,084,577	532,711,984

RECAPITULATION OF WEEK'S EXPORTS.

From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	2,075	6,224,350	6,354,200
Boston	267	2,801,700	1,387,869
Portland, Me.....	150	—	65,800
Philadelphia	25	—	9,500
Baltimore	—	30,000	569,750
Newport News.....	—	—	603,072
New Orleans.....	349	83,725	1,780,205
Galveston	—	—	1,121,179
Montreal	69	2,087,200	151,127
Totals	2,935	11,316,975	12,042,762

COMPARATIVE SUMMARY.

	Nov. 1, 1905, to July 28, 1906.	Nov. 1, 1904, to July 29, 1905.	Increase.
Pork, lbs.....	30,576,800	28,553,400	2,023,400
Meats, lbs.....	474,118,244	507,355,787	—
Lard, lbs.....	532,711,984	485,747,863	66,964,119

OCEAN FREIGHTS.

	Liverpool. Per Ton.	Glasgow. Per Ton.	Hamburg. Per Ton.
Beef, per tierce.....	2/	3/	20c.
Canned meats	10/	15/	30c.
Oil Cake	7½c.	7/6	11c.
Bacon	10/	15/	20c.
Lard, tierces	10/	15/	20c.
Cheese	20/	25/	2M
Butter	25/	30/	2M
Tallow	10/	15/	20c.
Pork, per barrel.....	1/6	2/6	20c.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, July 28, 1906, were as follows, according to Lunham & Moore's statement:

Steamer.	Destination.	Oil		Bacon and		Beef.		Pork.	Lard.	
		Cake.	Cheese.	Hams.	Butter.	Tcs. & Bbls.	Tcs. & Pkgs.			
8 Cedric, Liverpool.....			1748	2857	233	34	309	1413
1 Campania, Liverpool.....		3196	1513	228	110
2 Georgic, Liverpool.....	1560		691	136	200	5	150	750
3 Teutonic, Liverpool.....		1311	1819	225	108	597	1381
*New York, Southampton.....		1518	354	600
10 *Minnehaha, London.....			335	5000	3	155	5500
Idaho, Hull		956	1287	187	160	2387	7455
Exeter City, Bristol.....	681		15	500
*Caledonia, Glasgow.....		1145	1127	360	228	100	258	100
5 Batavia, Hamburg.....			50	175	10	310	7998
Bremen, Bremen.....	250	1350
Samland, Antwerp.....	2285		1016	10	104	365	6550
La Provence, Havre.....	25
6 Massilia, Marseilles.....	25
7 Moltke, Mediterranean.....	500
Neapolitan Prince Mediter...	150	250
*Perugia, Mediterranean.....	25
Total	4526	8426	9940	8353	1311	453	646	4731	34347
Last week.....	8857	11657	15287	1150	650	2296	1439	8230	50266
Same time in 1905.....	988	826	47430	5435	1195	995	1049	3812	40793

Last year's tallow, 1,200 tcs., 100 bbls. and 200 hhd.
1.—325 tcs. tallow. 2.—340 tcs., 250 bbls. and 100 hhd. tallow. 3.—200 tcs. tallow.
5.—70 tcs. tallow. 6.—1,568 tcs. tallow. 7.—75 tcs. tallow. 8.—300 tcs. tallow. 10.—18 bbls. tallow.

*Cargoes estimated by steamship companies. †Bacon only. S. S. Ronia to Marseilles carried 250 tcs. tallow.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The market is rather better supported than before latterly. The temper of holding comes about more from sentiment through the late stronger position of the foreign markets, and the belief that the United Kingdom market particularly is in good shape for the selling interests upon it and that it may show increased demands for the supplies here.

It is not claimed that it is possible to get an all-around better line of prices upon our markets than had been possible in two or three weeks before, but only that there is less difficulty in marketing such grades of the tallow that are likely to have competitive demands from the foreign sources than there was a few days since.

On the whole, our home soapmakers are not at all vigorous buyers. It is not so much with them in conservative buying a question as to possibilities of easier prices of the tallow as it is the usual feeling at this time of the season concerning advisability of accumulating the current make of the tallow.

The soapmakers would rather hold off the market for tallow supplies as much as possible until September. Therefore they would rather buy meanwhile only as they needed an actual supply for use, or as that they might become fearful of a competing source of demand.

It has been because of some apprehension of more important export demand that there has been, here and there, on the part of our home consumers, a little discounting of future needs of the tallow, and which has enabled the closing out of the supplies arriving here rather more promptly. However, it must be said that some of the important soapmakers are no more concerned over obtaining supplies than they had been latterly. Nevertheless that the other demands have enabled a little freer selling of some grades of the tallow.

We notice a little larger consumption of the tallow by the compound makers, not only because there is a liberal use of compound lard, but, as well because the nice grades of the tallow can be had at cheap prices by comparison with the cost of the oleo stearine.

This increased demand is, of course, essentially upon the Western markets.

It rather looks as if the foreign demand for the tallow would assume some little importance before the fall months supplies, and probably be even larger thereafter until the more active marketing period in the winter months in Europe of its cattle supplies. We have in previous reviews implied the probable strength of the foreign markets, and late developments of them have added confidence in the opinion.

There is little doubt of short tallow supplies in Europe remaining a feature for some time to come, and that Australian and River Plate supplies upon them are likely to be insufficient for demand; therefore that America should get much more of an inquiry than it has had for tallow at some time this season, near or remote.

The home productions of the English markets are not large, and there is steady demand upon them of fair volume from the Continental markets.

Cottonseed oil keeps well up in price, but probably this does not make material difference, or whether some other soap oils, notably linseed oil, varies in price to a weak or firm basis. The point is that "body" material must be had in Europe and that the tallow supplies there are not plenty.

Country made tallow is shown in freer assortment in the daily arrivals upon the Western markets, and as moderately increased upon our Eastern markets. The range of prices for it is a trifle more regular, but hardly better than those before made, latterly. Sales of 275,000 pounds country made, in lots, at 4½¢@5¼¢, as to quality and some choice lots at more money.

Edible tallow has rather more demand and is quoted at 5½¢@5¾¢.

The London auction sale on Wednesday showed 2,000 casks offered and 1,100 casks sold, with prices unchanged.

Sales on Tuesday, 100 hhd. @ 5¢. Quotations: Hhds. nominal @ 5¢; tierces, nominal, 5¼¢.

OLEO STEARINE.—More of a business would come about at something under the late strong prices asked.

The needs of the compound makers are more urgent, as they had drawn freely upon their accumulated stocks on the late full business in compound lard. At the same time the cost of compound lard is not enhanced, while the prices of cottonseed oil keep up; therefore a firm cost to the value of oleo

stearine is fought against by the consumers of it.

There is a pretty liberal production over the country, as the fact is freely kept to the make of the stearine in view of the market values of the other product. But the accumulations of the stearine in the hands of the pressers, while they had been materially increased, particularly in the West, are not disturbing them in the respect of the outcome of prices.

Market early in week, 9½¢. In Philadelphia and Baltimore, 9½¢. Liberal sales. Sales in New York, 350,000 pounds @ 9¾¢, and in Chicago, 9¾¢@10¢. Market closed firm @ 9½¢.

LARD STEARINE.—The lard refiners are having their needs supplied through their own make. The open market, therefore, is a quiet one. Quotation is 10½¢.

COTTONSEED STEARINE.—Productions and accumulated stocks are now so small that the trading with foreign markets is of a narrow order. Nominal price is 5½¢ per pound.

NEATSFOOT OIL.—Distributions to the manufacturing interests are of a better order. Market prices are steady. Quotations: 20 cold test at 88¢; 40 do. at 66¢; 30 do. at 80¢; dark at 40¢.

GREASE.—The West is shipping to Eastern markets slowly, as it has a good sale for the supplies to the soapmakers. There is, however, an ample stock here for modified demands of the foreign markets. Our Eastern soapmakers are rather conservatively buying. Quotations: Yellow at 4½¢@4¾¢, bone and house at 4½¢@5¢, and very choice about ¼¢ above this. Choice white continues very scarce and is nominally 5¾¢@6¢; "B" white at about 5½¢.

GREASE STEARINE.—Pressers have only moderate quantities for sale and hold the market firm. Yellow at 5¼¢@5½¢, white at 5½¢@5¾¢.

COCOANUT OIL.—There is a quick absorption of supplies for consumption, with a fairly good undertone to the market. Cochin at 8½¢@8¾¢, Ceylon at 7½¢@7¾¢.

LARD OIL.—The cost with the lard prices tends to absence of pressure to sell, while the production is gauged to meet the current moderate wants of the stearine as well as of the oil. Prime quoted at 69¢@72¢.

PALM OIL.—Small stocks hold up the market prices. Only small demands. Red quoted at 5½¢@5¾¢. Lagos at 6½¢@6¾¢.

OLEO OIL.—While prices are considered reasonable in Rotterdam by relation with fat

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Fertilizer Material, Glue Stock, Bones

and other oil markets in this country, yet the considerable stocks held in the Dutch and primary markets prevents a reaction from the late decline. New York quotes choice at 9½ @ 9¾c, and the various other grades at intermediate prices down to 6c. for the common quality.

CORN OIL has rather more of an export demand and the home consumption is good.

OLEO OIL EXPORTS.

Exports of oleo oil for the past week were: Aalesund, Norway, 50 tes.; Bergen, Norway, 280 tes.; Bremen, Germany, 530 tes.; Christiania, Norway, 300 tes.; Constantinople, Turkey, 290 tes.; Copenhagen, Denmark, 895 tes.; Genoa, Italy, 50 tes.; Hamburg, Germany, 920 tes.; Leith, Scotland, 25 tes.; Liverpool, England, 170 tes.; Piraeus, Greece, 15 tes.; Stavanger, Norway, 300 tes.

CONDENSED STURTEVANT CATALOGUE

Condensed Catalogue No. 135 of Sturtevant blowers, engines, motors, generating sets, economizers, steam heating apparatus, forges, exhaust heads, etc., just issued by the B. F. Sturtevant Company, Boston, Mass., is a remarkably compact publication. It serves as does no other publication of this well known house to indicate the great variety of its products and the completeness of each distinctive line.

The name "Sturtevant" is so generally recognized as synonymous with "blowers" that it is hardly surprising to find nearly half of the catalogue devoted to the many varieties of these machines. Beginning with the high pressure blowers, capable of creating pressures up to 10 pounds per square inch, there are listed steel pressure blowers for pressures up to 16 ounces per square inch, monogram fans operating up to 5 ounces per square inch, steel plate fans with a still less limit of pressure, and disc and propeller fans which seldom operate at pressures above one ounce per square inch.

Engines, motors, generators and generating sets here occupy a much larger proportion of space than in any previous catalogue published by this company. No less than 80 sizes of engines, 42 of standard motors, and 36 sizes of generating sets are illustrated and listed. Forges in a list of 38 sizes, exhaust heads, steam traps and the like find a place in these pages, while heating, ventilating, drying and mechanical draft apparatus in well known types are briefly described. New features in the line of Sturtevant products such as economizers and pneumatic separating systems are also shown.

This publication has been especially designed as a pigeon-hole catalogue for desk use. As such it will be found to fully meet the requirements.

FIND A MAN OR A JOB.

Whether you are an expert in search of a position or a manager looking for an experienced superintendent or foreman, it will pay you to make your wants known through the "Wanted" department on page 48.

Louisville Cotton Oil Co.,

REFINERS OF COTTON OIL

ALSO FIRST, IF NOT ONLY

LICENSED AND BONDED

COTTON SEED OIL WAREHOUSE

IN UNITED STATES

Bring PRODUCERS, DEALERS and CONSUMERS of COTTON SEED OIL in closer touch with each other than ever before and at less cost than by any other method. It also enables the speculatively inclined capitalist to buy and sell Crude and Refined Cotton Seed Oil without Mill or Refinery, working on his own judgment entirely

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Choice Butter Oil.

"PROGRESS"

Extra Butter Oil.

"COTTOPALM"

Special Cooking Oil.

"PROGRESS"

Choice Cooking Oil.

"IDEAL"

"ROYAL"

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Prime Summer White. Prime Summer Yellow. Summer White Soap Oil.

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LOUISVILLE COTTON OIL CO., LOUISVILLE, KENTUCKY

CODES USED: { Private, Twentieth Century, A. B. C.
4th Edition Western Union and Lieber.

CABLE ADDRESS
"COTTON OIL," Louisville.

FISH SCRAP FERTILIZER.

In the preparation of fish scrap for fertilizer from whole fish the method of treatment is to boil the fish in steam tanks or boxes, with a steam coil. The heat from the coil of steam pipe in the boxes melts up the material, and the oil rises to the top. After boiling from four to six hours, or until the material is thoroughly boiled up, water enough is added to flood off the grease, and the oil is separated from the water. The residue is put into an hydraulic press, great care being taken to keep the material hot, so as to throw off all the oil, and the process is generally repeated, reheating and pressing a second time, as it has been shown that it is worth while to do so by the amount of oil obtained by the second pressing.

This residue material can be either dried by artificial heat, or by exposure to sun and air, the latter process being more often used, as it is less expensive. In the latter case it is put on platforms, spread on about two inches thick and is shovelled up every night and covered over to keep the moisture from it. It takes from two to four days to dry, according to the atmosphere, as it may differ in different localities. This material is worth, when dried, from \$18.00 to \$19.00 per ton, and should run 10½ per cent. ammonia, and 15 per cent. bone phosphate.

In another method for the manufacture of fertilizer from whole fish, the fish are cooked in a cooker made especially for the purpose. After being cooked, which process consumes only a few minutes, they are carried by elevators, and dumped into hydraulic presses. Here, after being pressed, the material is allowed to stand until all the oil, blood, and other moist substances are forced out and drained off. The pressed material is then dumped into another set of elevators and conveyed to "process kettles," where it is subjected to a steam pressure of twenty pounds per square inch; but before the steam is turned on, a five per cent. solution of sulphuric acid is added to make the bone phosphate more available, and at the same time to

fix the ammonia. After revolving in the kettles for an hour, it is dumped out and forced by a centrifugal pump into a patent drier. It is next run through a disintegrator and finally bagged. This is by a new process. The old method, after pressing, was to roll the scrap on platforms and let it dry in the sun, after which it is bagged. The sulphuric acid in this new process converts the bone phosphate into available acid phosphate, and fixes the ammonia. The species of fish used is what is known as manhaden or marsh bunters. They are useless as a food fish, being too oily, and very bony.

The method employed for the preparation of fertilizer from the offal of canneries is practically the same as for whole fish. The green fish waste, together with nonedible whole fish, are conveyed into large iron retorts, where they are steamed and cooked under a pressure of about thirty pounds. It takes about one and one-half hours before it is sufficiently cooked to allow all the oil to separate from the meat fiber. Water is then sent in through the bottom of the retorts, bringing all the liberated grease and oil to the top, where it is drawn off under steady pressure into oil receiving tanks.

After all the oil is drawn off, the tankage is dropped into large dryers, where it undergoes a constant agitation against the surface of the dryer which is jacketed. The moisture given up in this manner is drawn off by a powerful vacuum pump, maintaining an average vacuum of 25 inches. This insures drying with a minimum of heat. The low temperature in drying, as per the vacuum process, gives a much better fertilizer; because the less heat applied in drying, the more nitrogen is held in stock. These dryers hold from two to five tons. Two to three hours are required for drying. The stock is then dumped and left to cool for a few hours, after which it is ready to sack.

Watch page 48 for machinery bargains. Plenty of them are always to be found there.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mill Superintendents' Association of the United States.

Variations to Prices of a Small Order—Spot Stocks Closely Controlled—Near Deliveries at the Pleasure of Selling Interests—New Crop Options Await Developments of Cotton Yield—Speculation of a Reserved Order—Quiet Interest from Foreign Markets—Home Consumption of a Satisfactory Character.

The cottonseed oil market has arrived at that point of the season when it is considered as drifting along awaiting cotton crop news, yet that it can be easily held up on the remaining stocks of the old oil, however uncertain the feeling is concerning the new crop deliveries, in which latter necessarily dealings are of a restricted character.

This season is likely to wind up satisfactory to the selling interests. It may be, before it goes out, that better prices than any yet made will be had on the not large supplies of the old oil, and that these figures may prevail before the close of August and in the early part of September, despite the current and probable cotton crop developments which would ultimately have effect upon prices of the new crop options.

There would be nothing to hinder a development of that order on the old oil. The closely controlled supplies, as in the hands of the principal companies, who are using it up in full degree in their own channels of consumption, and the much less than usual stock held, for this season of the year, on outside hands, portend possibilities of arbitrary prices, or at least that way as compared with the prices that prevail for deliveries after September, and particularly for the November and December deliveries.

The fact that the October delivery of refined is selling nearly three cents per gallon under the prices for September and that the November and December deliveries are nearly

three cents per gallon under the October price would mean, of course, very close buying to actual needs as the old crop season is advanced to the October delivery. Nevertheless the point is clear in an observation of the rate of consumption of the old oil that from the basis of supply of the oil and want, for the steady home consumption of it, in especially the requirements of the compound makers, bakers, soapmakers, etc., that the selling interests can retain an advantage as to prices, despite brilliant or otherwise new cotton crop news, however the probabilities of market conditions when the new crop oil begins arriving freely upon seaboard and other markets.

We are not looking for more than moderate further demands for the oil from the foreign markets before a new crop season, although believing that they will be compelled to buy, limited quantities at least, before October.

Some of the foreign markets actually need the oil, as holding smaller quantities of it than usual with them at this time of the season. But in all probability under the current look of the new cotton crop and the much less prices that prevail on the new oil for the late fall and winter months deliveries, with the belief in the foreign markets that if the cotton crop materializes to the large volume at present promised for it, that the oil market will be more to their advantage when the winter period of the season is reached, it is improbable that there will be any hurry in the near future with them to contract ahead for large supplies. At the same time, the selling interests are not, as yet, anxious to trade much ahead in the new oil since it is realized that the extent of the cotton crop is, as yet, problematical, and that there would be a good deal risked until there are more decided ideas concerning the volume of the seed supplies and their prices for next season.

The recent rains had not done any very marked damage to the cotton crop in the Southeast sections. The apprehension there is more of damage from weather conditions that will follow on top of the rains.

Whatever injury has, as yet, been done the cotton crop in the Southeast, has been more than offset by the fine outlook of the crop in the Southwest, essentially everywhere there, with particularly brilliant promises for Texas.

There is nothing, as yet, in sight to change our opinion that the cotton crop promises at least a 12,000,000 bale one.

And in addition to the feature of the cotton crop as a factor the more flattering indications, this week, of the corn crop, which is likely to add a yield of the grain close to any before grown, and to give for next season, as considering it entire, an abundant supply of fats, with the belief that the hog supply throughout the country will be a liberal one.

The few sections of the corn belt that had suffered from drought have been fully relieved by rains, and the percentage of crop conditions in the one or two indicated States have come up to a higher basis, while in all other directions of the corn belt the weather conditions have been steadily, for some time, as good as any had before for several years.

We think, however, that there has been a little more reserve than before in offering to sell the new crop crude cotton oil from the Southeast mills, but that of it there are more liberal offerings from the Southwest. But the refiners are not ready to negotiate at all freely for the offerings of the new crude, although it can be had at the usual difference in the prices for it with those for the refined at the seaboard.

But to buy the crude oil would mean the desire to sell the refined at the seaboard against it, and the refiners are not finding sufficient demand for the new crop options of

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Cotton
Oil Co.



27 BEAVER STREET.
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Wouldn't it be to your advantage to buy cottonseed oils from one of the largest houses of this kind in the world?

Could our business be so big if our oils were not always up to grade and uniform --- if our prices were not right --- if our facilities were not the best --- if our service were not prompt and satisfactory?

Let your own experience answer these questions.

A trial order will prove that your experience has not mis-guided you.

And every subsequent order will strengthen that proof.

We have been making cottonseed oils for more than 25 years.

Our products, under the following brands, are kept in stock, in large quantities, in twenty-one cities all over the globe:

"SNOWFLAKE"—Choice Summer White Oil

"ECLIPSE"—Choice Butter Oil

"STANDARD"—Extra Butter Oil

"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"HULME"—Choice Winter White Oil

"NONPAREIL"—Choice Winter Yellow.

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequalled for cooking purposes)

ASK FOR PRICES

KENTUCKY REFINING CO.
LOUISVILLE, KY., U. S. A.

the refined to warrant marked interest on their part in the crude oil.

The range of prices for the crude oil is from 26c. down to about 24c., as covering the October and the late deliveries to the winter months.

Of course not much new refined oil could be had before the close of October at the seaboard markets, and it would be November before there were the ordinary market supplies of it upon them. Before the latter time the foreign markets should be freely interested in not only contracting ahead, but in spot oil.

But new crude from Texas and from the Southwest generally is likely to be had at mill points rather more freely than usual in September, although, of course, not at that time in especially large volume, although that the productions in those directions are likely, as the season goes on, to assume much larger proportions than those had last year upon them. Indeed, from present indications, it looks as if the greater supply of the oil, as compared with the production of the previous year, will be made in the Southwest, providing, of course, that the cotton crop materializes to present expectations concerning it.

The compound makers have made some inquiries this week for the current supplies of the oil, and find the prices for the bleaching grade stoutly maintained. Their consumption of held stocks of the oil is of a rapid order; therefore resupplying on their part is a necessity, here and there, and almost so generally, while it is conceded that they will have to in the near future steadily buy supplies, irrespective of possibilities of new cotton crop and oil prices.

There seems to be an absolute want of the supplies of the old oil to nearer the degree of the holdings of them than ordinarily in the closing weeks of a season; therefore that the amount of the old oil to be carried over is likely to be much less than usual with a new crop season. If there had been, or there should eventuate, more material export demand, this side of the new crop season, the advantage with the holding interests of the oil would, of course, be enhanced.

Aside from the compound makers using the considerable quantities of the oil there are steadily enlarging demands from the bakers for supplies of it. Indeed, the consumption by the bakers this season of the oil has reached that material proportion of the supply that it is being recognized as an important factor in the regulating of prices from a supply and demand basis.

The speculation in the cotton oil is likely to be of a conservative order until there is something in the cotton crop news to stimulate it, and it is likely, as it is awakened, to be in the new crop options, as it is pretty well understood that the old oil is so situated that the market for it could not be of a broad character, and that the dealings in it are more probable for the covering of contracts, particularly for the September option.

We see nothing in the position of the pure lard market for expectations of modified demands for the compound lard, therefore that the consumption of the cotton oil by the compound makers is likely to hold along of full volume.

It would seemingly be an advantage to the packers to hold the lard market up,

barring occasional manipulation of it to lower prices for the purpose of more freely selling the "futures," in consideration of the favorable new crop features, and as well of the fact that however the stocks of the lard at the packing points are accumulating that they are closely controlled, while it would be understood that more of a demand for supplies of the lard would come upon strong than weak markets.

The late rushing forward of hog supplies from farmers' hands, in order to take advantage of the prices for them, was of only temporary significance, through which there was a decline in the prices of the hogs. The fact that the hogs come down a little in price would make the farmers more reserved in sending them forward, by which the packers would have less interest in weakening the prices of the products than they had a few days since.

New York Transactions.

On Saturday, July 28.—First "call" prices: July, 37 $\frac{3}{4}$ @38 $\frac{1}{4}$ c.; August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{3}{4}$ @32c.

On Monday—First "call": August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{3}{4}$ @32c. Sales, 300 bbls. August @ 38 $\frac{1}{4}$ c. Second "call" prices: August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{3}{4}$ @32c.; January, 31 $\frac{1}{2}$ @32c. Sales, 200 bbls. December @ 31 $\frac{3}{4}$ c.

On Tuesday—First "call": August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{3}{4}$ @32c.; January, 31 $\frac{1}{2}$ @32c. Second "call": August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{3}{4}$ @32c.; January, 31 $\frac{1}{2}$ @32c. Sales after "call": 200 bbls. August @ 38 $\frac{1}{4}$ c.; 500 bbls. September @ 37 $\frac{3}{4}$ c.

On Wednesday—First "call" prices: August, 38 $\frac{1}{4}$ @38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32 $\frac{3}{4}$ @32 $\frac{1}{2}$ c.; December, 31 $\frac{3}{4}$ @32c.; January, 31 $\frac{1}{2}$ @32c. Second "call": August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @34 $\frac{3}{4}$ c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{1}{2}$ @32c.; January, 31 $\frac{1}{4}$ @32c.

On Thursday—First "call" prices: August, 38@38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @35c.; November, 32@32 $\frac{1}{2}$ c.; December, 31 $\frac{1}{2}$ @32c.; January, 31 $\frac{1}{4}$ @32c. Sales after "call," 100 bbls. October @ 34 $\frac{3}{4}$ c. Second "call" prices: August, 37 $\frac{3}{4}$ @38 $\frac{1}{4}$ c.; September, 37 $\frac{3}{4}$ @38c.; October, 34 $\frac{1}{2}$ @34 $\frac{3}{4}$ c.; November, 32@32 $\frac{1}{4}$ c.; December, 31 $\frac{1}{2}$ @31 $\frac{3}{4}$ c.; January, 31 $\frac{1}{4}$ @31 $\frac{3}{4}$ c.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, August 2, 1906.—Since our last letter of July 26 the market has been one of fits and starts. Some days there has not been a single transaction to be recorded and at other times there has been quite some business done. This refers, however, principally to the old crop months, as so far very little speculative interest has developed in the new crop deliveries. As far as August and September are concerned it still remains a "one man's market" and prices go up and

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

Aurora, Prime Summer Yellow

Boreas, Prime Winter Yellow

Venus, Prime Summer White

Marigold Cooking Oil

Puritan Salad Oil

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Cable Address

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Office, CINCINNATI, O.

Refinery, IVORYDALE, O.

down just according to the buying that is done from that one quarter. On July 27, 4,000 bbls. September changed hands at 38c., American being the principal buyer, and yesterday some 2,100 bbls. August were sold chiefly at 38½c., American again being the principal buyer. To-day American stayed out of the market and August dropped to 38¼c. sellers, and this notwithstanding an advance of 20 points in lard. October closed slightly easier with sales at 34½c. November and December are down ½c. from the highest point during the week.

In export business there is still hardly anything doing. The same also refers to crude oil, the mills generally holding their oil for higher prices than the present parity of refined. Produce Exchange prices at 3 p. m. to-day were as follows:

Prime summer yellow cotton seed oil—August, 38c. bid, 38½c. asked; September, 37½c. bid, 38c. asked; October, 34½c. bid, and sales; November, 31¼c. bid, 32c. asked; December, 31½c. bid, 31¾c. asked; January, 31¼c. bid, 31¾c. asked. We further quote: Prime winter yellow cotton seed oil, 42c.; prime summer white cotton seed oil, 42c.; Hull quotation of English cotton seed oil, 21s. 9d.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Aug. 2.—Cottonseed oil consumption is larger but pretty well provided for through accumulated stocks. Steady market prices. Butter oil at about 31 florins; prime summer yellow, 29½ do.; off yellow, 27½ do.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, Aug. 2.—Little demand for cottonseed oil. Market somewhat nominal. Off summer yellow at about 58½ francs.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Aug. 2.—Cottonseed oil market is quieter after a little urgent demand. Fairly steady prices. Butter oil at 50½ marks; prime summer yellow, 49 marks; off do., 47¾ marks.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, Aug. 2.—Rather more buying interest in cottonseed oil. Market held firmly. Prime summer yellow, 62 francs; winter yellow, 65 francs.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, Aug. 2.—Slightly increased demand; steady market. Prime summer yellow, 24s. 3d.; off do., 23s. 6d.; butter oil, 26s.

SOUTHERN MARKETS

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Aug. 2.—New crop September, 27c.; October, 25c.; November, 24c. for best bids. Trading is very light. Meal is held firm at \$23.50, f. o. b. mills. Hulls \$8.50, f. o. b. Atlanta loose, for old crop.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Aug. 2.—Prime crude, October shipment, 26c. Prime spot meal, \$27.50; new meal, \$23 for first half of October shipment. Spot hulls, \$7.50 to \$7.75 loose.

JULIUS DAVIDSON

Broker and Commission Merchant
PACKING HOUSE PRODUCTS
COTTONSEED OIL

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Rare excellence of design and workmanship make

The "ABC" Disc Ventilating Fans

Exceptionally durable and efficient. Prices right, sent on request.

AMERICAN BLOWER COMPANY
D. C. TROT

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending August 2, 1906, for the period since September 1, 1905, and for the similar period in 1904 were as follows:

Port.	For Week.	Since Sept. 1, 1905.	Same Period 1904.		
				Bbls.	Value.
Aalesund, Norway	—	175	50	—	—
Aberdeen, Scotland	—	60	130	—	—
Acajutla, Salvador	—	196	25	—	—
Adelaide, Australia	—	—	292	—	—
Ajaccio, Corsica	—	—	99	—	—
Alexandria, Egypt	90	2,902	3,771	—	—
Algiers, Algeria	—	3,417	4,706	—	—
Algoa Bay, Cape Colony	—	400	146	—	—
Amapola, West Indies	—	20	—	—	—
Ancona, Italy	—	150	875	—	—
Antigua, West Indies	—	700	78	—	—
Antwerp, Belgium	—	5,845	90	—	—
Asuncion, Venezuela	—	64	—	—	—
Auckland, New Zealand	—	97	96	—	—
Azuas, West Indies	—	19	6	—	—
Bahia, Brazil	—	715	—	—	—
Barbados, West Indies	33	1,132	2,007	—	—
Barcelona, Spain	—	50	—	—	—
Bathurst, Africa	—	—	9	—	—
Belfast, Ireland	—	208	75	—	—
Bellaz, British Honduras	—	—	4	—	—
Bergen, Norway	—	250	528	—	—
Berlin, Germany	—	12	—	—	—
Bombay, India	—	9	—	—	—
Bone, Algeria	—	81	458	—	—
Bordeaux, France	—	6,580	5,692	—	—
Braila, Roumania	—	175	25	—	—
Bremen, Germany	—	205	314	—	—
Bridgetown, West Indies	—	214	556	—	—
Bristol, England	—	75	10	—	—
Buenos Ayres, Argentine Rep.	—	3,450	2,538	—	—
Calbarien, Cuba	30	107	22	—	—
Callao, Peru	—	40	—	—	—
Cairo, Egypt	—	90	90	—	—
Campeche, Mexico	—	42	31	—	—
Cape Town, Cape Colony	—	2,590	713	—	—
Cardenas, Cuba	—	172	5	—	—
Cardiff, Wales	—	100	10	—	—
Cartagena, Colombia	—	3	4	—	—
Cayenne, French Guiana	13	398	385	—	—
Christiania, Norway	—	1,205	1,806	—	—
Christiansand, Norway	—	100	125	—	—
Cienfuegos, Cuba	—	570	168	—	—
Ciudad Bolivar, Venezuela	—	40	29	—	—
Colon, Panama	30	1,202	547	—	—
Conakry, Africa	—	194	45	—	—
Constantinople, Turkey	—	10	—	—	—
Copenhagen, Denmark	—	945	3,446	—	—
Corinto, Nicaragua	—	130	199	—	—
Curacao, Leeward Islands	—	41	80	—	—
Dantzic, Germany	—	2,300	4,900	—	—
Delagoa Bay, East Africa	—	30	21	—	—
Demarara, British Guiana	74	1,870	1,331	—	—
Drontheim, Norway	—	185	75	—	—
Dublin, Ireland	—	395	70	—	—
Dundee, Scotland	—	65	25	—	—
Dunedin, New Zealand	—	—	—	—	—
Dunkirk, France	500	2,015	854	—	—
East London, Cape Colony	—	—	—	—	—
Flume, Austria	—	365	2,050	—	—
Fort de France, West Indies	—	89	2,510	—	—
Fremantle, Australia	—	6	58	—	—
Frontera, Mexico	—	—	10	—	—
Galatz, Roumania	25	1,555	2,181	—	—
Genoa, Italy	—	11,438	32,650	—	—
Georgetown, British Guiana	29	801	426	—	—
Gibraltar, Spain	25	1,912	940	—	—
Glasgow, Scotland	100	6,679	7,639	—	—
Gothenburg, Sweden	—	1,870	3,281	—	—
Grand Bassam, West Africa	—	10	—	—	—
Granada, Spain	—	11	—	—	—
Gundeloupe, West Indies	26	2,281	1,505	—	—
Guantanamo, Cuba	—	22	31	—	—
Guayaquil, Ecuador	—	59	45	—	—
Half Jack	—	4	9	—	—
Halifax, Nova Scotia	—	2	—	—	—
Hamburg, Germany	—	5,762	3,106	—	—
Hampden, Bermuda	—	149	—	—	—
Havana, Cuba	90	5,051	2,134	—	—
Havre, France	175	19,805	27,538	—	—
Helsingborg, Sweden	—	128	—	—	—
Helsingfors, Sweden	—	50	—	—	—
Hong Kong, China	—	—	108	—	—
Hull, England	25	180	325	—	—
Inagua, West Indies	—	6	—	—	—
Jacmel, Haiti	—	3	—	—	—
Jamaica, West Indies	—	44	113	—	—
Kingston, West Indies	36	2,938	2,923	—	—
Kobe, Japan	—	1,598	—	—	—
Konigsberg, Germany	—	1,250	1,800	—	—
Kotom, Africa	—	—	10	—	—
Kustendji, Roumania	—	75	—	—	—
La Guaira, Venezuela	—	185	564	—	—
La Libertad, Salvador	—	—	9	—	—
La Union, Salvador	—	—	—	—	—
Leghorn, Italy	50	837	13,371	—	—
Leth, Scotland	—	325	100	—	—
Lisbon, Spain	—	20	—	—	—
Liverpool, England	100	6,567	10,356	—	—
London, England	103	5,628	2,924	—	—
Lorenzo Marquez, East Africa	—	—	9	—	—

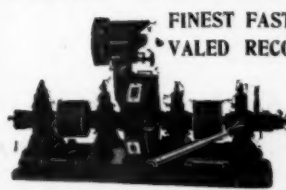
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Lyttelton, New Zealand.....	17	—	Wellington, New Zealand.....	49	98	Copenhagen, Denmark	—	215	—
Macoris, San Domingo.....	780	1,842	Yokohama, Japan	33	28	Gothenburg, Sweden.....	—	3,446	—
Malmö, Norway	21	215				Hamburg, Germany	—	3,432	5,504
Malta, Island of	3,619	1,882	Total	4,899	311,185	418,134	Havre, France	3,454	—
Manchester, England	1,667	969				London, England	—	375	—
Manaos, Brazil	15	20				Rotterdam, Holland	37,141	23,080	—
Manzanillo, Cuba	59	—				Stavanger, Norway	—	197	—
Maracaibo, Venezuela.....	0	5				Stettin, Germany	—	906	—
Marcellus, France	1,700	59,788	118,951	Antwerp, Belgium	15,863	17,260	Trieste, Austria.....	321	290
Martinique, West Indies....	4,062	2,395		Belfast, Ireland.....	525	726			
Masowah, Arabia	259	158		Belize, British Honduras....	27	—			
Matanzas, West Indies....	268	79		Bremen, Germany	3,303	4,763			
Mauritius, Island of.....	—	8		Bristol, England	5,200	—	Total	32,988	29,984
Mazatlan, Mexico	24	—		Christiania, Norway	850	—			
Melbourne, Australia	263	561		Copenhagen, Denmark	6,828	2,830			
Messina, Italy	34	200		Cuba	103	—			
Monte Cristo, San Domingo...	13	58		Dunkirk, France	900	—	Amsterdam, Holland	25	—
Montego Bay, West Indies...	4,708	5,261		Genoa, Italy	220	2,551	Glasgow, Scotland.....	420	—
Montevideo, Uruguay	7	12		Glasgow, Scotland	1,685	5,518	Hamburg, Germany.....	10,371	14,554
Nagasaki, Japan	25	822	5,127	Hamburg, Germany	21,178	24,132	Liverpool, England	2,431	1,400
Naples, Italy	55	255		Havana, Cuba	1,536	1,377	London, England	1,300	145
Newcastle, England	58	—		Havre, France	3,430	3,000	Rotterdam, Holland	9,404	10,585
Nuevitas, Cuba	1,412	4,210		Hull, England	—	690	Total	32,900	26,094
Oran, Algeria	21	107		Liverpool, England.....	9,776	15,450			
Oruro, Bolivia	8	27		London, England	6,850	8,880			
Panama, Panama	9	—		Manchester, England	600	650			
Paya, Brazil	977	47		Marcellus, France	12,700	31,020	Canada	263	16,384
Philippine, Algeria	503	503		Porto Rico, West Indies....	—	85	Costa Rica	1	—
Poina-a-Pitre, West Indies...	774	225		Rotterdam, Holland	94,438	117,396	Cuba	—	138
Port Antonio, Jamaica.....	82	94		Stettin, Germany	—	50	Germany	400	771
Port au Prince, West Indies...	96	60		Tampico, Mexico	423	—	Genoa, Italy	—	181
Port Catello, Venezuela.....	6	120	58	Trieste, Austria	10,950	37,439	Guatemala	10	1
Port Louis, Mauritius.....	—	8	—	Venice, Italy	40	2,810	Honduras	10	1
Port Natal, Cape Colony....	16	112		Vera Cruz, Mexico.....	500	—	Honolulu, Hawaii	5	—
Port of Spain, West Indies...	50	731		Total	197,522	270,599	Japan	3	—
Port Said, Egypt	335	143					Liverpool, England	10	437
Progreso, Mexico	274	611					Marcellus, France	—	4,284
Puerto Plata, San Domingo...	9	4					Mexico	5	9
Rio Grande do Sul, Brazil...	7,838	7,418					Mitama	—	204
Rio Janeiro, Brazil.....	47	—					Newfoundland	—	1
Rosario, Argentine Rep.....	7,295	9,327					Nicaragua	—	2
Rotterdam, Holland	23	40					Nova Scotia	8	—
St. Croix, West Indies.....	47	24					Salvador	72	10
St. John, N. B.	—	232					South America.....	—	112
St. John, West Indies.....	25	345	1,020				Venice, Italy	—	102
St. Kitts, West Indies.....	212	212	244				Total	263	17,052
St. Martin, West Indies....	30	37							21,305
St. Thomas, West Indies....	—	9	—						
Sagua La Grande, Cuba.....	257	573	220						
Sanchez, San Domingo.....	2,254	759							
San Domingo City, San Dom.	14	—							
San Jose, C. R.	554	180							
Santiago, Cuba	1,633	2,191	6						
Santos, Brazil	21	10	—						
Savannah, Colombia	—	19	—						
Sekondi	26	21	—						
Shanghai, China	—	144	—						
Sierra Leone, Africa.....	1,225	1,400	—						
Singapore, India	244	890	—						
Southampton, England	100	5,913	7,025						
Stavanger, Norway	—	335	690						
Stettin, Germany	—	25	—						
Stockholm, Sweden	—	34	792						
Sucre, Bolivia	—	79	14						
Swansea, Wales	—	632	750						
Sydney, Australia	50	67,057	33,925						
Tampico, Mexico	29	471	939						
Tangier, Morocco	—	9	116						
Trieste, Amatria	116	722	1,908						
Trinidad, Island of.....	213	1,373	2,123						
Tunis, Algeria	—	—	75						
Turk's Island, West Indies...	—	—	200						
Valletta, Maltese Island.....	110	722	1,908						
Valparaiso, Chile	213	1,373	2,123						
Varna, Bulgaria.....	—	—	75						
Velle, Denmark	—	—	200						
Venice, Italy	550	11,040	40,227						
Vera Cruz, Mexico.....	9	390	132						

Wellington, New Zealand.....	49	98	Copenhagen, Denmark	—	215	—
Yokohama, Japan	33	28	Gothenburg, Sweden.....	—	3,446	—
			Hamburg, Germany	—	3,432	5,504
			Havre, France	3,454	—	
			London, England	375	—	
			Rotterdam, Holland	37,141	23,080	
			Stavanger, Norway	197	—	
			Stettin, Germany	—	906	—
			Trieste, Austria.....	321	290	—
			Total	32,988	29,984	

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 Armonia, not less than 9 per cent. Nitrogen, not less than 7 per cent. Protein, not less than 43 per cent. Crude Oil and Fat, not less than 9 to 10 per cent.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—The market is steady for native steers, all weight native cows, butt brands and all weight Texas steers. No further trading is reported in native steers' hides, which are held firm at 15½c. for late salting, and the fact that kosher natives in New York have sold at 15¼c. for August take-off ahead may make the packers here feel firmer. All weight Texas are well sold up at 14¼c. for heavy and light weights and 14¼c. for extremes as per heavy trading reported in later wire yesterday. Butt brands are unchanged at 13¼c. and Colorados at 13½c. The tanners are expecting increased receipts of the latter, but they are expected to buy these more freely during the short-haired season, as they have done in previous years. Harness leather tanners and California parties are keeping butt brands closely picked up. Branded cows range from 14¼ to 14½c., with sales at Missouri River points reported for Eastern shipment at 14½c. July salting heavy native cows continue to be held at 15½c., but light cows are offered at 15¼c. Native bulls of recent salting rule at 12¾c. as per sales noted yesterday.

COUNTRY HIDES.—Sales of buffs reported yesterday at 14c., including hides shipped direct from country points by one dealer, will total up to probably fully 10,000 hides and it is figured those brought as good as 14¼c. Chicago freight, though part of the lot was taken from Chicago at 14c. The hides probably go to Boston, though a part were possibly for Milwaukee delivery as tanners from that center are reported to have secured some stock this week. Heavy cows are quoted at 14c. without further trading. Extremes are quoted strong at 14¼c. and one car sold at that figure. The dealer who sold the line of buffs has been trying to close out some long haired heavy steers and is asking 13½ to 13¾c., but the best bid so far received has been 13¼c., which as yet has not been accepted. The opinion is becoming more general that tanners are beginning to run short of hides and the inquiry is quite likely to be more from now on.

CALFSKINS.—Chicago city skins continue to be held at 16¼c., but without trading

that we can trace. There is a fairly active market for outside cities at 16c. with several sales so far this week reported previously by us at that figure. Some choice skins are held at as high as 16¼c. A small car of country skins brought 15¾c. and these are ranged at 15½ to 15¾c. as a quotation. Packer kips continue to be held at 14¼c. flat and good countries are strong at 14¾c. selected with most dealers asking 15c. Light calf is ranged at \$1.07½ to \$1.10 and deacons, 87½@90c. Packer slaunks are firm at 80c., and good countries at about 60c.

HORSE HIDES are held at \$4.15, with tanners talking at \$4.10.

SHEEPSKINS.—Local pullers are about the only buyers of packer pelts and sales recently reported comprise about 35,000 to 40,000 shearlings and lambs from here and other Western markets. Best shearlings brought from 95c. @ \$2.02½, and lambs \$1.07½ @ 1.12½. Smaller runs of shearlings sold from 80 to 90c. and lambs, 90c. to \$1. The offerings of country pelts continue exceptionally light as the kill is small. Good shearlings bring from 60 to 70c. with poorer stock selling down to as low as 25c. and lambs of good quality 60 to 80c. with poor stock down to 40c.

New York.

DRY HIDES.—There were no arrivals and no further sales. As predicted by us part of the late sale of Orinocos was for export.

CITY SLAUGHTER HIDES.—The market is strong and higher. One of the packers has disposed of his August salting native steers ahead at the increased figure of 15¼c. about 2,500 hides and a similar quantity of both July and August butt brands and Colorados sold partly ahead at the full asking figure of 13½c. No sales are reported of outside native steers, which continue to be offered at 14½c.

COUNTRY HIDES AND CALFSKINS.—While buyers' views here are not over 13½c. for New York State cows in straight car lots, several dealers are asking 14c. flat and sales are reported at outside points at 13¾c. flat. Pennsylvania light hides are ranged at 14 to 14¼c. selected with most of the dealers strong at the outside figure for late take-off desirable hides. Calfskins are strong. New York city skins are quoted at \$1.35 to \$1.37½ for 5 to 7's, \$1.75 to \$1.77½ for 7 to 9's, and \$2 to \$2.02½ for 9 to 12 lb. weights with one part holding 9 to 12's alone at \$2.07½. Country skins are firm but unchanged.

European Hide Markets.

PARIS, August 2.—Final results on the Paris auctions for hides gave an advance on all varieties as follows: Extra heavy steers, 7.75 per cent.; heavy steers, 3 per cent.; medium steers, 2.50 per cent.; heavy cows, 5.12 per cent.; light cows, 8.77 per cent.; bulls,

8.74 per cent., and extremes, 8.43 per cent. As yet final returns are not given on calf and kip. Other cables from those noted yesterday give that heavy calf advanced as much as 7 to 8 per cent. and light calf, 3½ per cent.

Leather Conditions.

Trade keeps quiet as shoe manufacturers have not as yet entered the market for more than actual pressing requirements. Advices from the West note a better trade there than here in both sole and upper. Side upper is in even less demand than a week ago. Milwaukee tannages of harness (hemlock) leather keep very firm in price and Milwaukee tanners also report some slight increase in the call for calfskins.

HUMAN AND ANIMAL TUBERCULOSIS.

Attention is called to the results recently announced by the German Imperial Commission on the investigation of tuberculosis. Experiments have been carried on along this line for a number of years and it has been found that there are races of human tubercle bacilli which are capable of producing general and fatal tuberculosis in calves and hogs within a comparatively short time. Material was obtained from a human case of peritoneal tuberculosis, and when inoculated subcutaneously into hogs produced striking cases of pulmonary tuberculosis.

COTTON NOT NECESSARILY IMMUNE.

State Entomologist Newell of the Louisiana crop pest commission has given out a statement, saying that the commission has not, as reported, discovered in "Triumph" cotton a variety of cotton apparently immune to attacks of the boll weevil and not sensitive to weather conditions. The commission's finding, he said, was that notwithstanding attacks of the boll weevil and despite adverse weather, this variety of cotton has given assurance of producing over half a bale to the acre.

THE MAN OR THE PLACE.

Whether you are an expert in search of a position or a manager looking for an experienced superintendent or foreman, it will pay you to make your wants known through the "Wanted" department on page 48.

Country Butchers

Before Disposing of HIDES
and SKINS would do well
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Country Hide Department,
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Salt, receive an honest,
thorough cure, because RET-
SOF is PURE and because
it spreads evenly; hides come
up plump and clean.

Your cost of curing is
LESS, while the hides bring
MORE money per pound.

INTERNATIONAL SALT CO.
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Chicago Section

Joseph Cannon says this country is one hell of a success. Doubtless it is, to those in Joe's line of business.

The Civil Service Commission expects to obtain an eligible list of about 500 inspectors of meat products, the examinations for which were held in the various cities of the country on July 21 last. The commission made arrangements to examine 3,386 applicants, and during the week ending July 28, 2,240 sets of examination papers were received, and 680 of these were rated. On Saturday last fifty-one eligibles were certified to the Department of Agriculture as qualified for appointment. By the end of this week it is expected by the commission that all the examination papers will be received and rated.

There is little or nothing said by fishermen up around the various lakes in Michigan about the size and number of the fish they catch, but there is some pretty tall lying about the number of worms dug up in ten hours by squads of men numbering from four to twelve. One gang at Paw Paw last week claimed eight worms in seven hours, which is a dum lie. Ever dig for worms? It did seem doggone funny to see a millionaire merchant and a bartender fighting over a tin tobacco box containing four worms, which the merchant claimed the barkeep swiped out of his boat. It's a much less crime to steal a vaseline launch than a "Lucky Strike" tobacco box with anywhere from one to three worms in it. Could life be much simpler or closer to nature?

Turtle and Turk mixed up on South Water street the other day, when Mr. P. J. Murray, chief food inspector of the city of Chicago, undertook to make an altogether too minute inspection of the big snapper, which seized him by the foot and had to be pried loose.

On top of one preacher's sermon on "To Hell and Back" comes another preacher, a Rev. James M. Farras, of Brooklyn, with the statement that Old Man Noah, who built the ark, had a jag on the whole time he was working on it—and evidently for some time after, because the preacher added that if any man ever had any excuse for disliking water it was Noah.

A report by wire from Minneapolis was published in Chicago papers last Saturday announcing that J. Ogden Armour, in conference with some of the leading capitalists of

Minneapolis, announced that his firm will erect a \$2,000,000 packing plant in that city. It is further announced that he has secured an option on 800 acres of land lying north-east of the city. This land lies three miles from the Mississippi river, and the only inducement required that is mentioned by the Armour company for it to locate the plant in Minneapolis is that the city provide a five-foot sewer from the plant to the river. Mr. Armour declares, according to reports by wire, that it is his desire to make this the finest and best plant in the world, with sanitary conditions and modern equipment that should make it a model of perfection. A prominent official of the Armour company at the Chicago office later said: "It is true that the matter of a new plant in the Northwest is under consideration, but there is nothing definite to give to the public on the plan as yet. The location of it has not been definitely decided upon."

The Retail Grocers' and Butchers' Association participated in its annual outing Thursday, upwards of 3,000 going to South Haven, Mich. West and South Side members and their friends congregated at Santa Fe Park and Cedar Lake. Everybody enjoyed a genuine good old time.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, July 28th, averaged 6½ cents per pound.

RAILROAD ICING SERVICE.

The Illinois Central Railroad has established a refrigerator service bureau. The system is being watched with great interest by other roads which operate refrigerator cars of their own, as it is hoped to increase efficiency in handling perishable freight and icing cars by bringing them under the direct supervision of one man. In this the roads are taking a leaf from the book of the private car companies, which have brought the handling of refrigerated freight down to a scientific basis.

A daily report is sent from each icing depot as to the number of cars received, the amount of ice in the tanks and the amount supplied, as well as a statement of the general condition of the contents of each car. A campaign of education is one of the features of the bureau, which, from time to time, will issue bulletins to men in charge of icing stations, on technical questions of refrigeration. With intelligent icing the bureau will be expected to reduce refrigerator service expenses to the minimum.

THE NEW MEAT REGULATIONS.

(Continued from page 14.)

which shall not be allowed to leave his possession.

Bribery.

REGULATION 9. It is a felony, punishable by fine and imprisonment, for any person, firm or corporation, or any agent or employee of any person, firm or corporation, to give, pay or offer, directly or indirectly, to any department employee authorized to perform any duty under these regulations, any money or other thing of value with intent to influence said employee in the discharge of his duty under these regulations. It is also a felony, punishable by fine and imprisonment, for any department employee engaged in the performance of duty under these regulations to receive or accept from any person, firm or corporation engaged in interstate or foreign commerce any gift, money or other thing of value given with any purpose or intent whatsoever.

Sanitation.

REGULATION 10. Upon receipt of an application for inspection the Secretary of Agriculture will cause to be made an examination of the premises, and will indicate the requirements for sanitation and the necessary facilities for inspection.

REGULATION 11. In order that the carcasses of cattle, sheep, swine and goats, and the meats and meat food products thereof, may be admitted to interstate or foreign commerce, it is necessary under the law that the establishments in which the animals are slaughtered, or the meats and meat food products are prepared, cured, packed, stored or handled, shall be suitably lighted and ventilated and maintained in a sanitary condition. All work in such establishments shall be performed in a cleanly and sanitary manner.

(a) Ceilings, side walls, pillars, partitions, etc., shall be frequently whitewashed or painted, or, where this is impracticable, they shall, when necessary, be washed, scraped, or otherwise rendered sanitary. Where floors or other parts of a building, or tables or other parts of the equipment, are so old or in such condition that they can not be readily made sanitary, they shall be removed and replaced by suitable materials or otherwise put in a condition acceptable to the inspector in charge. All floors upon which meats are piled during the process of curing shall be so constructed that they can be kept in a clean and sanitary condition, and such meats shall also be kept clean.

(b) All trucks, trays and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers and other tools and all utensils and machinery used in moving, handling, cutting, chopping, mixing, canning or other process, shall be thoroughly cleansed daily, if used.

(c) The aprons, smocks or other outer clothing of employees who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleansed daily, if used. Employees who handle meats or meat food products shall be required to keep their hands clean.

(d) All toilet rooms, urinals and dressing rooms shall be entirely separated from com-

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partments in which carcasses are dressed or meats or meat food products are cured, stored, packed, handled or prepared. They shall be sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running water, towels, etc. They shall be properly lighted, suitably ventilated and kept in a sanitary condition. Managers of establishments must see that employees keep themselves clean.

(c) The rooms or compartments in which meats or meat food products are prepared, cured, stored, packed or otherwise handled shall be lighted and ventilated in a manner acceptable to the inspector in charge and shall be so located that odors from toilet rooms, catch-basins, casing departments, tank rooms, hide cellars, etc., do not permeate them. All rooms or compartments shall be provided with **cuspidors**, which employees who expectorate shall be required to use.

(f) Persons affected with tuberculosis or any other communicable disease shall not be knowingly employed in any of the departments of establishments where carcasses are dressed, meats handled, or meat food products prepared, and any employee suspected of being so affected shall be so reported by the inspector in charge to the manager of the establishment and to the Chief of the Bureau of Animal Industry.

(g) The fattening of hogs or other animals on the refuse of slaughter houses will not be permitted on the premises of an establishment where inspection is maintained, and no use incompatible with proper sanitation shall be made of any part of the premises on which such establishment is located. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishment shall, whether they are used or not, be maintained in a sanitary condition.

(h) Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging again in dressing or handling healthy carcasses. All butchers' implements used in dressing diseased carcasses shall be cleansed of all grease and then sterilized, either in boiling water or by immersion in a prescribed

disinfectant, and rinsed in clear water before being again used in dressing healthy carcasses.

Facilities for such cleansing and disinfection, approved by the inspector in charge, shall be provided by the establishment. Separate trucks, etc., shall be furnished for handling diseased carcasses and parts. Following the slaughter of an animal affected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected unless duplicate implements are provided.

(i) Inspectors are required to furnish their own knives for use in dissecting or incising diseased carcasses or parts, and are required to use the same means for disinfecting knives, hands, etc., that are prescribed for employees of the establishment.

(j) Meats and meat food products intended for rendering into edible products must be prevented from falling on the floor, while being emptied into the tanks, by the use of some device, such as a metal funnel.

(k) Plans of new plants and of plants to be remodeled should be submitted to the Secretary of Agriculture.

(l) Carcasses or parts of carcasses inflated with air blown from the mouth shall not be marked "U. S. Inspected and Passed."

(m) Carcasses dressed with skewers that have been held in the mouth shall not be marked "U. S. Inspected and Passed."

Interpretation and Definitions of Words and Terms.

REGULATION 12. Wherever in these regulations the following words, names or terms are used they shall be construed as follows:

Inspectors and Department Employees.—These terms shall mean, respectively, inspectors and employees of the Bureau of Animal Industry.

"U. S. Inspected and Passed."—This phrase shall mean that the carcasses, parts of carcasses, meats and meat food products so marked are sound, healthful, wholesome, and contain no dyes, chemicals, preservatives, or ingredients which render meats or meat food products unsound, unhealthful, unwholesome, unclear or unfit for human food.

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Rendered Into Lard or Tallow.—This phrase shall mean that the carcasses, parts of carcasses, meats and meat food products so designated have been passed for the preparation of lard or tallow only.

"U. S. Inspected and Condemned."—This phrase shall mean that the carcasses, parts of carcasses and meat food products so marked are unfit for food and shall be destroyed for food purposes.

Carcass.—This word shall mean an animal that has been killed under these regulations, including all parts which are to be used for food.

Primal Parts of Carcass.—This phrase shall mean the usual sections or cuts of the dressed carcass commonly known in the trade, such as sides, quarters, shoulders, hams, backs, bellies, etc., and entire edible organs, such as tongues, livers, etc., before they have been cut, shredded or otherwise subdivided preliminary to use in the manufacture of meat food products.

Meat Food Products.—This term shall mean any product used for food into the composition of which any portion of the carcass enters, or in the preparations of which any portion of the carcass is used, including lard, mince-meat, extracts, gelatin, oleomargarine, butterine, soups, etc.

Vinegar.—The word vinegar, as used herein, shall mean cider vinegar, wine vinegar, malt vinegar, sugar vinegar, glucose vinegar, or spirit vinegar, as defined by the Committee on Food Standards in Circular No. 10, Secretary's Office, United States Department of Agriculture.

(To be continued.)

PLEASED WITH SINCLAIR PLANT.

During his recent Western trip of inspection Secretary Wilson visited the packing plant of T. M. Sinclair & Company, Ltd., at Cedar Rapids, Ia. He expressed himself as delighted with what he saw there, and was quoted in the daily newspapers as saying that he did not see how sanitation could be improved in that plant.

NEW YORK. CHICAGO. SAN FRANCISCO.
Everything in Pure Food Preservatives, Colors, Binders and Coagulators.

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HARRY HELLER
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WALTER R. KIRK

619 Postal Bldg. Chicago

Solicits samples of your holdings of
OILS, FATS and GLYCERINS

CHICAGO LIVESTOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, July 23.....	27,000	1,541	34,227	30,349
Tuesday, July 24.....	4,476	2,483	12,362	19,116
Wednesday, July 25.....	22,315	2,140	28,082	24,290
Thursday, July 26.....	6,150	1,323	22,270	13,027
Friday, July 27.....	2,065	941	20,989	2,907
Saturday, July 28.....	657	638	12,680	1,418
Total last week.....	33,329	8,766	130,020	91,677
Previous week.....	36,513	6,905	135,769	81,234
Cor. week of 1905.....	44,484	5,140	123,930	91,040
Cor. week of 1904.....	32,782	1,985	53,753	66,410

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, July 23.....	5,279	37	11,099	1,562
Tuesday, July 24.....	3,006	131	2,161	5,098
Wednesday, July 25.....	4,190	23	7,826	3,846
Thursday, July 26.....	5,130	100	5,727	6,529
Friday, July 27.....	4,675	144	4,827	3,297
Saturday, July 28.....	1,197	—	1,840	844
Total last week.....	23,447	455	33,480	21,776
Previous week.....	22,309	332	37,262	13,873
Cor. week of 1905.....	19,327	155	48,152	27,387
Cor. week of 1904.....	15,245	485	18,375	41,812

CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	1,775,452	255,881	4,514,615	2,458,848
Year ago.....	1,786,264	250,816	4,647,200	2,295,304
Combined receipts of hogs at eleven points:				
Week ending July 28, 1906.....			422,000	
Week previous.....			425,000	
Year ago.....			397,000	
Two years ago.....			235,000	
Total receipts year to date.....			13,998,000	
Year ago.....			14,205,000	
Two years ago.....			12,087,000	

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows.

	Cattle.	Calves.	Hogs.	Sheep.
Week July 28, 1906.....	152,000	305,800	158,000	
Week ago.....	145,700	331,400	157,300	
Year ago.....	124,100	316,000	104,900	
Two years ago.....	82,800	152,900	91,400	
Year to July 28, 1906.....	4,427,000	10,837,000	5,104,000	
Same period last year.....	4,182,000	10,867,000	4,903,000	

CHICAGO PACKERS' HOG SLAUGHTER.

	Week ending July 28, 1906:
Armour & Co.....	25,000
Anglo-American.....	7,900
Continental.....	2,900
Swift & Co.....	19,100
Hammond & Co.....	4,000
Morris & Co.....	6,400
Western Packing Co.....	2,800
S. & S.....	6,100
Omaha Packing Co.....	10,700
Roberts & Oake.....	1,900
Other packers.....	12,300
Total.....	99,100
Week ago.....	101,200
Year ago.....	83,800
Two years ago (strike).....	48,000

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
Week July 28, 1906.....	\$5.40	\$6.67	\$4.70	\$4.60	\$4.60
Previous week.....	5.50	6.66	5.10	6.75	
Year ago.....	5.00	5.73	4.60	6.15	
Two years ago.....	5.50	5.48	3.80	5.90	
Three years ago.....	4.95	5.24	3.40	5.45	

CATTLE.

Good to fancy steers.....	\$5.60@6.25
Common to good steers.....	4.50@5.00
Inferior to common steers.....	3.80@4.50
Western range steers.....	4.00@5.10
Good to fancy cows and heifers.....	3.75@5.35
Yearlings, good to choice.....	4.50@5.05
Fair to choice feeders.....	3.75@4.25
Good cutting to fair beef cows.....	2.40@3.20
Fair to choice stockers.....	3.00@3.85
Common to good culling cows.....	1.90@2.25
Bulls, common to good.....	2.25@4.10
Bulls, good to choice.....	4.10@4.40
Calves, fair to good.....	3.00@6.25
Calves, good to choice.....	6.25@6.90

HOGS.

Good to choice butcher.....	\$6.50@6.70
Good to choice shipping.....	6.55@6.70
Good to choice heavy mixed.....	6.35@6.60
Rough and heavy packers.....	6.00@6.25
Light mixed.....	6.50@6.60
Good to prime heavy.....	6.40@6.50
Good to choice pigs.....	5.25@6.15

SHEEP.

Fair to choice wethers.....	\$4.50@5.15
Fair to choice ewes.....	4.25@5.00
Ewes, culls, fair to good.....	3.75@4.00
Bucks and stags.....	3.25@4.00
Fair to good yearlings.....	3.25@5.40
Good to choice yearlings.....	5.40@5.60
Native lambs.....	6.00@7.75
Feeding lambs.....	5.00@6.50
Feeding wethers.....	4.25@4.85
Range lambs.....	6.00@7.05
Range yearlings, good to choice.....	5.10@5.50

PACKERS HAMS BACON COLORS

BROWNS, SCARLETS, ETC.

"Make your products please the eye.
Then the customer is sure to buy."

CREAM RICE FLOUR BINDER

The World's Best Sausage Binder.
Samples and Prices Gladly Submitted.

BORN PACKERS SUPPLY CO., CHICAGO

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, JULY 28, 1906.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
September.....	\$8.87	\$8.87	\$8.80	\$8.82
October.....	8.95	8.95	8.90	8.90

RIBS—(Boxed 25c. more than loose)—				
September.....	9.15	9.15	9.12	9.15
October.....	8.95	8.95	8.92	8.95

PORK—(Per barrel)—				
September.....	17.05	17.05	17.00	17.02

MONDAY, JULY 30, 1906.

LARD—(Per 100 lbs.)—				
September.....	8.80	8.80	8.70	8.72
October.....	8.87	8.87	8.77	8.77

RIBS—(Boxed 25c. more than loose)—				
September.....	9.10	9.10	8.95	9.05
October.....	8.92	8.92	8.80	8.85

PORK—(Per barrel)—				
September.....	17.00	17.02	16.95	16.95

TUESDAY, JULY 31, 1906.

LARD—(Per 100 lbs.)—				
September.....	8.70	8.75	8.70	8.72
October.....	8.77	8.82	8.77	8.77

RIBS—(Boxed 25c. more than loose)—				
September.....	9.02	9.05	8.97	8.97
October.....	8.85	8.85	8.80	8.80

PORK—(Per barrel)—				
September.....	16.90	16.97	16.75	16.75

WEDNESDAY, AUGUST 1, 1906.

LARD—(Per 100 lbs.)—				
October.....	8.75	8.77	8.62	8.67
January.....	8.05	8.07	8.05	8.05

RIBS—(Boxed 25c. more than loose)—				
October.....	8.75	8.75	8.65	8.67
January.....	7.50	7.50	7.47	7.47

PORK—(Per barrel)—				
September.....	16.72	16.72	16.25	16.52
January.....	14.00	14.05	14.00	14.05

THURSDAY, AUGUST 2, 1906.

LARD—(Per 100 lbs.)—				
October.....	8.75	8.95	8.72	8.95
January.....	8.10	8.20	8.10	8.20

RIBS—(Boxed 25c. more than loose)—				
October.....	8.70	8.85	8.70	8.85
January.....	7.55	7.60	7.55	7.60

PORK—(Per barrel)—				
September.....	16.55	16.80	16.47	16.65
January.....	14.25	14.30	14.20	14.30

FRIDAY, AUGUST 3, 1906.

	Open.	High.	Low.	Close.
LARD—(Per 100 lbs.)—				
September.....	8.92	8.95	8.87	8.87
January.....	8.25	8.25	8.22	8.22

RIBS—(Boxed 25c. more than loose)—				
September.....	9.12	9.20	9.10	9.15
January.....	7.90	7.92	7.60	7.62

PORK—(Per barrel)—				
September.....	16.80	16.97	16.80	16.97
January.....	14.30	14.30	14.30	14.30

CHICAGO PROVISION LETTER.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, Aug. 1.—We quote to-day's market as follows: Green hams, 10@12 ave., 12½; 12@14 ave., 11½; 14@16 ave., 11½; 18@20 ave., 11½; green picnics, 5@6 ave., 8½; 6@8 ave., 8½; 8@10 ave., 8½; 10@12 ave., 8; green N. Y. shoulders, 10@12 ave., 8½; 12@14 ave., 8½; green skinned hams, 16@18 ave., 13; 18@20 ave., 13; No. 1 S. P. hams, 8@10 ave., 12½; 10@12 ave., 12½; 12@14 ave., 12½; 14@16 ave., 12½; 18@20 ave., 12½; No. 2 S. P. hams, 10@12 ave., 11½; No. 1 S. P. skinned hams, 16@18 ave., 13½; 18@20 ave., 13½; 20@22 ave., 13½; 22@24 ave., 13½; 24@26 average, 13½; 26@28 ave., 13½; No. 1 sweet pickled picnics, 5@6 ave., 8½; 6@7 ave., 8½; 6@8 ave., 8½; 7@9 ave., 8½; 8@10 ave., 8; 10@12 ave., 8; No. 1 S. P. N. Y. shoulders, 8@10 ave., 8½; 10@12 ave., 8½; 12@14 ave., 8½; S. P. clear bellies, 6@8 ave., 14½; 8@10 ave., 12½; 10@12 ave., 11. Prices on S. P. meats are all loose, f. o. b., Chicago.

JOHN WISHART & CO.

43 So. Canal Street, Chicago

CONSULTING ENGINEERS and
PACKINGHOUSE SPECIALISTS

Complete Specifications, Installations
and Tests.

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roasts.....	12½ @ 16
Native Sirlion Steaks.....	18 @ 18
Native Porterhouse Steaks.....	20 @ 25
Native Pot Roasts.....	8 @ 10
Rib Roasts from light cattle.....	8 @ 10
Beef Stew.....	5 @ 8
Boneless Corned Briskets, Native.....	8 @ 10
Corned Rumps, Native.....	8 @ 10
Corned Ribs.....	8 @ 8
Corned Flanks.....	8 @ 8
Round Steaks.....	10 @ 12½
Round Roasts.....	10 @ 12½
Shoulder Steaks.....	8 @ 8
Shoulder Roasts.....	8 @ 10
Shoulder Neck End, Trimmed.....	8 @ 7
Rolls Roast.....	10 @ 11

Lamb.

Hind Quarters, Spring Lamb.....	\$1.75
Fore Quarters, Spring Lamb.....	1.25
Hind Quarters.....	1.10
Fore Quarters.....	1.25
Legs, fancy.....	1.15
Stew.....	8
Shoulders.....	1.10
Chops, Rib and Loin.....	22

Mutton.

Legs.....	14
Stew.....	5
Shoulders.....	8
Hind Quarters.....	13½
Fore Quarters.....	10
Rib and Loin Chops.....	20

Pork.

Pork Loin.....	12½
Pork Chops.....	14
Pork Tenderloins.....	22
Pork Butts.....	11
Spare Ribs.....	8
Blades.....	5
Hocks.....	7
Pigs' Heads.....	5
Leaf Lard.....	10

Veal.

Hind Quarters.....	12½
Fore Quarters.....	8
Legs.....	14
Breasts.....	8
Shoulders.....	10
Cutlets.....	20
Rib and Loin Chops.....	16

Butchers' Offal.

Tallow.....	3 @ 3½
Mixed Bone and Tallow.....	1½ @ 2½
Calfskins, 8 to 15 lbs.....	15 @ 16
Calfskins, under 8 lbs. (deacons).....	80 @ 85

SOUTH WATER STREET MARKETS.

Live Poultry.

Spring chickens.....	14 @ 15
Turkeys.....	6 @ 12
Fowls.....	6 @ 11
Roosters.....	6 @ 7
Ducks.....	11 @ 12
Geese.....	8 @ 8½

Iced Poultry.

Turkeys.....	11 @ 12
Chickens.....	11 @ 11½
Ducks.....	10 @ 12
Geese.....	8 @ 8½

Veal.

Choice.....	8½ @ 9
Good.....	7 @ 8
Medium.....	6 @ 6½
Coarse, heavy.....	4 @ 5
Coarse, small.....	3 @ 4

Dressed Beef.

Ribs, No. 1.....	@ 13
Ribs, No. 2.....	@ 11
Ribs, No. 3.....	@ 6
Loin, No. 1.....	@ 15½
Loin, No. 2.....	@ 13½
Loin, No. 3.....	@ 8½
Rounds, No. 1.....	@ 8½
Rounds, No. 2.....	@ 7½
Rounds, No. 3.....	@ 5½
Chucks, No. 1.....	@ 5½
Chucks, No. 2.....	@ 4½
Chucks, No. 3.....	@ 3½
Plates, No. 1.....	@ 3½
Plates, No. 2.....	@ 3
Plates, No. 3.....	@ 2½

Butter.

Creamery Prints	@23
Creamery Extras	@22
Creamery Firsts	18 @20
Creamery Seconds	15 @17
Dairies, Choice	@18
Dairies, Firsts	@16
Dairies, Packing Stock	@14
Renovated	17 @18

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Western Cows	@ 5
Native Cows	@ 6
Good Native Steers	@ 7 1/2
Western Steers	@ 6
Native Steers, Medium	@ 6 1/2
Heifers, Good	@ 6 1/2
Heifers, Medium	@ 6
Hind Quarters	3c. over Straight Beef
Fore Quarters	3c. under Straight Beef

Beef Cuts.

Steer Chucks	@ 4 1/2
Cow Chucks	@ 3
Boneless Chucks	@ 4
Medium Plates	@ 2 1/2
Steer Plates	@ 3
Cow Rounds	@ 6
Steer Rounds	@ 7 1/2
Cow Loins, Medium	@ 9
Cow Loins, Good	@ 10
Steer Loins, Light	@ 11
Steer Loins, Heavy	@ 14 1/2
Beef Tenderloins, No. 1	@ 20
Beef Tenderloins, No. 2	@ 18
Strip Loins	@ 8 1/2
Shin Butts	@ 9
Shoulder Cuts	@ 5
Rolls	@ 9
Rump Butts	@ 5
Trimlings	@ 3 1/4
Shank	@ 2
Cow Ribs, Heavy	@ 8
Cow Ribs, Common Light	@ 7
Steer Ribs, Light	@ 9
Steer Ribs, Heavy	@ 12 1/2
Loin Ends, steer-native	@ 10
Loin Ends, cow	@ 9
Hanging Tenderloins	@ 5
Flank Steak	@ 7

Beef Offal.

Livers	@ 3 1/2
Hearts	@ 2 1/2
Tongues	@ 12
Sweetbreads	@ 16
Ox Tail, per lb.	@ 4
Fresh Tripe—plain	@ 2
Fresh Tripe, H. O.	@ 4
Kidneys, each	@ 5
Brains	@ 3

Veal.

Heavy Carcass Veal	@ 6 1/2
Light Carcass	@ 7 1/2
Medium Carcass	@ 8 1/2
Good Carcass	@ 9 1/2
Medium Saddle	@ 10
Good Saddle	@ 12
Medium Racks	@ 6
Good Racks	@ 7

Veal Offal.

Brains, each	@ 3
Sweetbreads	@ 40
Pickles	@ 25
Heads, each	@ 10

Lamb.

Medium Caul	@ 9
Good Caul	@ 11 1/2
Round Dressed Lamb	@ 12 1/2
Saddles Caul	@ 12 1/2
R. D. Lamb Saddle	@ 14
Caul Lamb Racks	@ 8
R. D. Lamb Racks	@ 8
Lamb Fries, per pair	@ 10
Lamb Tongues, each	@ 3
Lamb Kidneys, each	@ 1 1/2

Mutton.

Medium Sheep	@ 8
Good Sheep	@ 9
Medium Saddle	@ 10
Good Saddle	@ 11
Medium Racks	@ 8
Good Racks	@ 8
Mutton Legs	@ 14
Mutton Stew	@ 6
Mutton Loins	@ 14
Sheep Tongues, each	@ 3
Sheep Heads, each	@ 5

Fresh Pork, Etc.

Dressed Hogs	9 1/2 @ 9 1/2
Pork Loins	@ 11
Leaf Lard	@ 8 1/2
Tenderloins	@ 17
Spare Ribs	@ 5 1/2
Butts	@ 9 1/2
Hocks	@ 5
Trimlings	@ 4 1/2
Tails	@ 3 1/2
Snouts	@ 8
Pigs' Feet	@ 2 1/2
Pigs' Heads	@ 3 1/2
Blade Bones	@ 5
Cheek Meat	@ 4
Hog Pickles	@ 3
Neck Bones	@ 2
Skinless Shoulders	@ 9
Pork Hearts	@ 2
Pork Kidneys	@ 2
Pork Tongues	@ 10
Slip Bones	@ 3 1/2
Tail Bones	@ 4
Brains	@ 3
Rackfat	@ 8 1/2
Hams	@ 11
Calas	@ 8 1/2
Bellies	@ 12
Shoulders	@ 8 1/2

SAUSAGE.

Columbia Cloth Bologna	@ 5 1/2
Bologna, large, long, round and cloth	@ 5
Choice Bologna	@ 6 1/2
Viennas	@ 7 1/2
Frankfurters	@ 7 1/2
Blood, Liver and Headcheese	@ 6 1/2
Tongue	@ 9
White Tongue	@ 9
Minced Ham	@ 8 1/2
Prepared Ham	@ 9 1/2
New England Ham	@ 12
Berliner Ham	@ 8
Boneless Ham	@ 12 1/2
Oxford Ham	@ 12 1/2
Polish Sausage	@ 7 1/2
Leona, Garlic, Knoblauch	@ 7 1/2
Smoked Pork	@ 7 1/2
Veal Ham	@ 12 1/2
Parm Sausage	@ 12
Pork Sausage, bulk or link	@ 8
Pork Sausage, short link	@ 8 1/2
Special Prepared Ham	@ 8
Boneless Pigs' Feet	@ 6
Ham Bologna	@ 7
Compressed Ham	@ 10
Special Compressed Ham	@ 10

Summer Sausages.

Supreme Summer, H. C. New Medium Dry	@ 16
German Salami, New Dry	@ 15
Holsteiner, New	@ 11
Mettwurst, New	@ 12
Farmer, New	@ 12
Darles, H. C. New	@ 18
Italian Salami, New	@ 18
Monarque Cervelat	@ 13

Sausage in Oil.

Smoked Pork, 1-50	\$3.75
Smoked Pork, 2-20	3.25
Bologna, 1-50	2.75
Bologna, 2-20	2.25
Viennas, 1-50	4.25
Viennas, 2-20	3.75

VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$7.50
Pickled Plain Tripe, in 200-lb. barrels	4.50
Pickled H. C. Tripe, in 200-lb. barrels	6.75
Pickled Ox Lips, in 200-lb. barrels	10.00
Pickled Pigs' Snouts, in 200-lb. barrels	12.00
Lamb Tongue, Short Cut, barrels	30.00

CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	\$1.27 1/2
2 lbs., 1 or 2 doz. to case	2.35
4 lbs., 1 doz. to case	4.70
6 lbs., 1 doz. to case	8.00
14 lbs., 1/2 doz. to case	17.75

EXTRACT OF BEEF.

1 oz. jars, 1 dozen in box	\$2.25
2 oz. jars, 1 dozen in box	2.55
4 oz. jars, 1 dozen in box	6.50
8 oz. jars, 1/2 dozen in box	11.00
6 oz. jars, 1/2 dozen in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef	@ \$9.00
Plate Beef	@ 8.00
Extra Mess Beef	@ 8.00
Prime Mess Beef	@ 8.50
Beef Hams	@ 8.50
Rump Butts	@ 17.50
Mess Pork	@ 17.00
Clear Fat Backs	@ 17.00
Family Back Pork	@ 18.00
Bean Pork	@ 14.00

LARD.

Pure leaf, kettle rendered, per lb., tierces	@ 10 1/2
Lard, substitute, tierces	@ 7 1/2
Lard, compounds	@ 7 1/2
Barrels	11.00
Half barrels	5.50 over 100
Tubs, from 10 to 80 lbs.	1/2 c. over 100
Cooking Oil, per gal. in barrels	@ 47

BUTTERINE.

Nos. 1 to 6, natural color	11 @ 16
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DRY SALT MEATS.

Clear Bellies, 14 @ 10 average	@ 10
Rib Bellies, 14 @ 10 average	@ 10
Fat Backs, 14 @ 10 average	@ 8 1/2
Regular Plates	@ 8
Short Clears	@ 9 1/2

WHOLESALE SMOKED MEATS.

Hams, 12 lbs. average	@ 14 1/2
Hams, 16 lbs. average	@ 14
Skinned Hams	@ 15 1/2
Calas, 6 @ 17 lbs. average	@ 9 1/2
Calas, 8 @ 12 lbs. average	@ 9
Breakfast Bacon, fancy	@ 18 1/2
Wide, 8 1/2 @ 10 average, and Strip, 4 1/2 @ 5 ave.	@ 15
Wide, 10 @ 12 average, and Strip, 5 @ 6 ave.	@ 14
Wide, 12 @ 14 average, and Strip, 6 @ 7 ave.	@ 14
Dried Beef Sets	@ 13 1/2
Dried Beef Insides	@ 15 1/2
Dried Beef Knuckles	@ 14 1/2
Dried Beef Outsoles	@ 12 1/2
Regular Boiled Hams	@ 10
Smoked Hams	@ 20
Boiled Picnic Hams	@ 15
Cooked Loin Rolls	@ 21

SAUSAGE CASINGS.

F. O. B. CHICAGO.	
Rounds, per set	@ 15
Middles, per set	@ 40

Beef bungs, per piece	@ 5 1/2
Hog casings, as packed	@ 2 1/2
Hog casings, free of salt	@ 150
Hog middles, per set	@ 12
Hog bungs, export	@ 13
Hog bungs, large medium	@ 8 1/2
Hog bungs, prime	@ 5
Hog bungs, narrow	2 @ 2 1/2
Imported wide sheep casings	@ 80
Imported medium wide sheep casings	@ 70
Imported medium sheep casings	@ 60
Imported narrow sheep casings	@ 40
Beef weasands	@ 5 1/2
Beef bladders, medium	@ 10
Beef bladders, small, per doz.	@ 17
Hog stomachs, per piece	@ 4

FERTILIZERS.

Dried blood, per unit	@ 2.45
Hoof meal, per unit	@ 2.40
Concent. tankage, 15% per unit	@ 2.30
Ground tankage, 12% per unit	2.35 @ 10c.
Ground tankage, 11% per unit	2.30 @ 10c.
Ground tankage, 10% per unit	2.27 1/2 @ 10c.
Ground tankage, 9 and 20%	2.25 @ 10c.
Ground tankage, 6 and 35%	@ 16.00
Ground raw bone, per ton	@ 25.00
Ground steam bone, per ton	@ 18.00
Unground tankage, per ton less than ground	@ 50c.

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 @ 70 lbs. average	\$275.00
Hoofs, black, per ton	25.00
Hoofs, striped, per ton	30.00
Hoofs, white, per ton	65.00
Flat shin bones, 38 to 47 lbs. ave. ton	45.00
Round shin bones, 35 to 40 lbs. ave. ton	52.50
Round shin bones, 50 to 52 lbs. ave. ton	67.50
Long thigh bones, 90 to 95 lbs. ave. ton	85.00
Jaws, skulls and knuckles, per ton	25.00

LARDS.

Prime steam cash	@ \$8.55
Prime steam, loose	@ 8.12 1/2
Neutral	\$9.37 @ 9.50
Compound	\$6.50 @ 7.00
Leaf	8.25 @ 8.37

STEARINES.

Prime oleo	@ 10
Oleo No. 2	8 @ 8 1/2
Mutton	@ 9 1/2
Tallow	@ 6
Grease	4 1/2 @ 5 1/2

OILS.

Lard oil, extra winter strained, tierces	@ 72
Extra No. 1 lard oil	@ 50
No. 1 lard oil	@ 42
No. 2 lard oil	@ 40
Oleo oil, extra	9 1/2 @ 9 1/2
Oleo oil, No. 2	8 1/2 @ 8 1/2
Oleo stock	8 1/2 @ 8 1/2
Neatsfoot oil, pure, tierces	.62 @ 66
Acidless tallow oil, tierces	.52 @ 53
Corn oil	@ 3.85

TALLOW.

Edible	5 1/2 @ 5 1/2
Prime City	@ 5 1/2
Choice country	@ 5 1/2
Packers' prime	5 1/2 @ 5 1/2
Packers' No. 1	4 1/2 @ 5
Packers' No. 2	@ 4 1/2
Renderers' No. 1	4 1/2 @ 5

GREASES.

White, choice	5 1/2 @ 5 1/2
White, "A"	4 1/2 @ 5
White, "B"	4 1/2 @ 4 1/2
Bone	4 1/2 @ 4 1/2
House	4 1/2 @ 4 1/2
Yellow	@ 4 1/2
Brown	4 @ 4 1/2
Glue Stock	4 @ 4 1/2
Neatsfoot Stock	@ 4 1/2
Garbage Grease	@ 3 1/2

COTTONSEED OILS.

P. S. Y., loose	37 1/2 @ 38 1/2
P. S. Y., soap grade	@ 34 1/2
Soap bbbs., concn., 63 @ 65% F. A.	@ 2 1/2
Soap stock, bbbs., reg. 50% F. A.	@ 2 1/2

COOPERAGE.

Tierces	\$1.27 1/2 @ 1.30
Barrels, ash	.95 @ 97 1/2
Barrels, oak	1.00 @ 1.02 1/2

CURING MATERIALS.

Refined saltpeter	4 1/2 @ 5 1/2
Boric acid, crystal to powdered	10 @ 11
Borax	7 1/2 @ 8 1/2
Sugar	
White, clarified	@ 4 1/2
Plantation, granulated	@ 4 1/2
Yellow, clarified	@ 4 1/2
Salt	
Ashton, in bags, 224 lbs.	\$2.25
Eng. packing, in bags, 224 lbs.	1.45
Michigan, medium, car lots, per ton	3.00
Michigan, granulated, car lots, per ton	2.75
Casing, salt, bbbs., 280 lbs., 2x @ 3x.	1.25

LOUIS A. HOWARD & CO.

Dealers

Chicago

Office, Postal Telegraph Building

Warehouse, Union Stock Yards

TALLOW GREASE STEARINES

LARD OIL NEATSFOOT OIL TALLOW OIL

CRACKLINGS BONES BONE MEAL

GLUESTOCK FERTILIZERS HOOFS AND HORNS

IF YOU WISH TO SELL, WRITE US

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.15@5.90
Medium to fair native steers.....	4.50@5.00
Poor to ordinary native steers.....	4.00@4.40
Oxen and Stags.....	2.75@5.00
Bulls and dry cows.....	1.40@4.25
Good to choice native steers one year ago..	4.90@5.65

LIVE CALVES.

Live veal calves, prime to choice, per 100 lbs.....	\$7.25@8.50
Live veal calves, fair to good, per 100 lbs.....	6.25@7.00
Live veal calves, com. to med., per 100 lbs.....	5.00@6.00
Live veal calves, culls, per 100 lbs.....	4.00@4.50
Live veal calves, buttermilks, per 100 lbs.....	3.50@4.00
Live veal calves, grassers, per 100 lbs.....	3.00@3.50

LIVE SHEEP AND LAMBS.

Live lambs, good to choice, per 100 lbs.....	7.50@8.25
Live lambs, common to fair, per 100 lbs.....	5.00@7.50
Live lambs, culls, per 100 lbs.....	4.00@4.75
Live sheep, good to choice, per 100 lbs.....	4.75@5.25
Live sheep, com. to fair, per 100 lbs.....	3.00@4.50
Live sheep, culls, per 100 lbs.....	1.75@2.75

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.).....	\$7.25@7.30
Hogs, medium.....	@7.35
Hogs, 140 lbs.....	@7.45
Pigs.....	@7.55
Roughs.....	6.25@6.45

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	@9
Choice native, light.....	8½@8½
Common to fair, native.....	7½@7½

WESTERN DRESSED BEEF.

Choice native, heavy.....	8½@9
Choice native, light.....	8½@8½
Native, common to fair.....	8@8½
Choice Western, heavy.....	8@8½
Choice Western, light.....	7½@8
Common to fair Texas.....	6½@7
Good to choice heifers.....	7½@7½
Common to fair heifers.....	6½@7
Choice cows.....	@7
Common to fair cows.....	5½@6½
Good to choice oxen and stags.....	6½@7½
Common to fair oxen and stags.....	@6½
Fleshy bologna bulls.....	4½@5½
Fresh pork loins, Western.....	12@13

BEEF CUTS.

Ribs, No. 1, 12c. per pound; No. 2, 9c.; No. 3, 7½c. Loins, No. 1, 13c.; No. 2, 11c.; No. 3, 9c. Chunks, No. 1, 6½c.; No. 2, 4½c.; No. 3, 4c. Rounds, No. 1, 8½c.; No. 2, 7½c.; No. 3, 7c.	
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DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	@13
Veals, good to choice, per lb.....	@12
Western, calves, prime, per lb.....	@10
Western calves, fair to good.....	8@9
Western calves, common.....	7@8

DRESSED HOGS.

Pigs.....	@10½
Hogs, heavy.....	@9
Hogs, 180 lbs.....	@9½
Hogs, 160 lbs.....	@9½
Hogs, 140 lbs.....	@9½

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@12½
Spring lambs, good.....	@12
Yearling lambs.....	@11½
Sheep, choice.....	@10
Sheep, medium to good.....	8@9
Sheep, culls.....	6@7

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. average.....	14½@15
Smoked hams, 12 to 14 lbs. average.....	@14½
Smoked hams, heavy.....	@14½
California hams, smoked, light.....	@10
California hams, smoked, heavy.....	@10½
Smoked shoulders.....	10½@11
Smoked bacon, boneless.....	15@15½
Smoked bacon (rib in).....	14½@15
Dried beef sets.....	13@13½
Smoked beef tongue, per lb.....	@17
Pickled bellies, heavy.....	12½@13

BONES, HOOFS AND HORNS.

Round shin bones, av. 50@60 lbs. cut.....	@75.00
Flat shin bones, av. 40@45 lbs. cut, per 100 bones, per 2,000 lbs.....	42.00@45.00
Hooft, per ton.....	@20.00
Thigh bones, av. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.....	@80.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@300.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	75 @50c. a piece
Fresh cow tongues.....	50 @60c. a piece
Calves' head, scalded.....	30 @40c. a piece
Sweetbreads, veal.....	25 @75c. a pair
Sweetbreads, beef.....	18 @25c. a pound
Calves' liver.....	25 @50c. a piece
Beef kidneys.....	7 @12c. a piece
Mutton kidneys.....	1½ @3c. a piece
Livers, beef.....	@5c. a pound
Oxtails.....	6 @7c. a piece
Hearts, beef.....	6 @10c. a piece
Rolls, beef.....	10 @12c. a pound
Tenderloin beef, Western.....	15 @25c. a pound
Lamb's fries.....	6 @10c. a pair
Fresh pork, loins, city.....	11½
Fresh pork, loins, Western.....	11

BUTCHERS' FAT.

Ordinary shop fat.....	@2½
Suet, fresh and heavy.....	@4½
Shop bones, per cwt.....	@25

SALSAUCE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	—
Hog, American, free of salt, in tierces or bbls., per lb., f. o. b.....	50
Hog, American, kegs, per lb., f. o. b.....	50
Beef, rounds, per set, f. o. b. Chicago.....	13
Beef, rounds, per set, f. o. b. New York.....	14
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	6½
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago.....	40
Beef, middles, per set, f. o. b. New York.....	42
Beef, middles, per lb.....	6½
Beef weasands, per 1,000, No. 1.....	@5½
Beef weasands, per 1,000, No. 2.....	2½@3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	16	17½
Pepper, Sing., black.....	12½	14
Pepper, Penang, white.....	15	16½
Pepper, red Zanzibar.....	12½	15½
Pepper, shot.....	14	—
Allspice.....	7½	10
Coriander.....	8	10
Cloves.....	17	20
Mace.....	47	52

SALTPETRE.

Crude.....	4½@4½
Refined—Granulated.....	4½@4½
Crystals.....	4½@5½
Powdered.....	5@5½

GREEN CALFSKINS.

No. 1 skins.....	\$0.19
No. 2 skins.....	.17
No. 1 B. M. skins.....	.17
No. 2 B. M. skins.....	.15
No. 1, 12½-14.....	1.90
No. 2, 12½-14.....	1.65
No. 1 B. M., 12½-14.....	1.70
No. 2 B. M., 12½-14.....	1.50
No. 1 kips, 14-18.....	2.05
No. 2 kips, 14-18.....	1.90
No. 1 B. M. kips.....	1.90
No. 2 B. M. kips.....	1.80
No. 1 heavy kips, 18 and over.....	2.50
No. 2 heavy kips, 18 and over.....	2.30
Branded skins.....	.11
Branded kips.....	1.40
Heavy branded kips.....	1.65
Ticky skins.....	.11
Ticky kips.....	1.60
Heavy ticky kips.....	1.70
No. 3 skins.....	.11

DRESSED POULTRY.

FRESH KILLED.

Turkeys—Average lots.....	@13
Old, poor to medium.....	11 @12

Chickens, Spring—4 lbs. per pair and under—	
Philadelphia, dry-picked.....	20 @22
Philadelphia, dry-picked, average run.....	17 @18
New York and Pa., dry-picked, fancy.....	17 @18
New York and Pa., dry-picked, av. run.....	14 @15
Fowls—Philadelphia, dry-picked, fancy.....	@14½
Philadelphia, dry-picked, average run.....	@14
Western, dry-picked, selected, bbls.....	@14
Western, dry-picked, average run.....	@13½
Western, dry-picked, poor to medium.....	11 @13
Southern and Southwestern, dry-picked, average run.....	13½@14
Western, scalded, selected, bbls.....	@14
Western, scalded, average run.....	@13½
Western, scalded, poor to medium.....	11 @13
Southern and Southwestern, scalded, average run.....	13½@14
Southern and Southwest'n, inferior grades.....	11 @13
Other Poultry—Old cocks, dry-picked.....	8½
Old cocks, scalded.....	8½
Squabs, prime white, 8 lbs. to doz., per dozen.....	@3.00
Squabs, prime white, 7 lbs. to doz., per dozen.....	@2.00
Squabs, prime white, 6@6½ lbs. to doz., per dozen.....	@1.50
Squabs, mixed, per dozen.....	1.25@1.50
Squabs, dark, per dozen.....	1.25@1.37
Squabs, culls, per dozen.....	50 @60

FROZEN.

Turkeys—Hens, No. 1.....	18 @19
Toms, No. 1.....	@19
Toms, No. 2.....	12 @14
Old toms, No. 1.....	17½@18
Broilers—Milk-fed, dry-picked, 4 lbs. and under to pair.....	15 @20
Dry-picked, 4 lbs. and under to pair, No. 1.....	16 @17
Scalded, 4 lbs. and under to pair, No. 1.....	15 @16
Roasting Chickens—Milk-fed, dry-picked, fancy.....	16 @17
Average No. 1.....	@15
Chickens—No. 2.....	8 @10
Fowls—No. 1.....	12½@13
No. 2.....	8 @10
Ducks—No. 1.....	@12
No. 2.....	10 @11
Geese—No. 1.....	@11
No. 2.....	8 @9

LIVE POULTRY.

Spring Chickens.....	@14
Fowls, per lb.....	@13
Roosters, per lb.....	@8
Turkeys, per lb.....	@10
Ducks, per pair.....	@80
Geese, per pair.....	@1.50
Live pigeons, per pair.....	@25

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$22.00 @23.00
Bone meal, raw, per ton.....	25.00 @25.50
Dried blood, West, high grade, fine.....	@2.75
Nitrate of soda—spot.....	2.30 @2.35
Bone black, discard, sugar house del. New York.....	15.00 @16.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	@2.70
Tankage, 9 and 20 p. c., f. o. b. Chicago.....	@2.25
Tankage, 6 and 35 p. c., f. o. b. Chicago.....	16.00 @17.00
Garbage tankage, f. o. b. New York.....	10.00 @11.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate.....	2.80 @.10
Wet, acidulated, 6 p. c. ammonia per ton.....	2.45 @.35
Sulphate ammonia gas, for shipment, per 100 lbs.....	3.00 @3.65
Sulphate ammonia gas, per 100 lbs. spot.....	3.10 @3.15
Sulphate ammonia bone, per 100 lbs.....	3.00 @3.05
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50 @7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	3.50 @3.75
The same, dried.....	3.75 @4.00

POTASHES, ACCORDING TO QUANTITY.

Kainit, shipment, per 2,240 lbs.....	8.95 @9.50
Kainit, ex-store, in bulk.....	9.60 @10.65
Kieserit, future shipment.....	7.00 @7.25
Muriate potash, 80 p. c., ex-store.....	1.95 @2.05
Muriate potash, 80 p. c., future shipment.....	1.90 @2.00
Double manure salt (46@49 p. c. less than 2½ p. c. chloride) to arrive per lb. basis 48 p. c.....	1.16½@1.20½
Sulphate potash, to arrive (basis 90 p. c.).....	2.18½@2.27½
Sylvinit, 24 to 36 p. c., per unit, S.P.....	.30 @.40

LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from Bowles Live Stock Commission Co.)

Union Stock Yards, Chicago, Aug. 1.

CATTLE.—Receipts of cattle first seven months this year as compared with the same period last year show an increase of about 27,000. The receipts at the opening of this week were heavy, Monday's estimate 32,500, including 5,000 Westerns, quality was poorer than usual and included a large percentage of short fed and grassy natives, this kind are now 50c. lower than two weeks ago and selling from \$4.50@5.30. There was a comparative scarcity of fancy beefs on Monday and the best sold at \$6.25. Eastern shippers and exporters bought moderately. Tuesday's receipts, 4,000, included 3,000 Westerns and Texas. One of the features of the trade this week was the arrival of some very fancy Wyoming cattle, including steers that sold up to \$5.40 and heifers at \$4.60 that were said to be the best Western cattle ever sold on this market. They were Alfalfa fed and very high bred Herefords. The bulk of the Northern wintered Texas cattle now arriving from Montana and the Dakotas are selling from \$4@4.50 around 1,100 lbs. A few choice lots of Northern natives averaging 1,200@1,350 lbs. are selling from \$4.50@5. Western cows mostly around \$3.50. Texas grass steers from \$3.75@4.25, some Kansas-Texas horned grassers sold here this week at \$3.90@4.10, plain quality and thin. Native butcher stock is 10c. lower this week on all kinds and prospects of a still further decline. Stockers and feeders are unchanged with a tendency lower. It is the general impression in the trade that all classes of cattle will sell lower this month and that receipts will be liberal.

HOGS.—Receipts of hogs for the first three days of this week, 90,698, compared with 74,670 for the same period last week, showing an increase of 16,028. Monday's official receipts were 48,698, and the market on that day was 5@19c. lower, with a large number left unsold. Tuesday's official receipts, 14,540, which were somewhat less than expected. The holdovers from Monday, however, made a liberal supply and the market was again 5c. lower. To-day's (Wednesday) receipts estimated at 27,000, and while a few fancy light weights sold early in the day at steady prices the general market was very unsatisfactory, and the range in prices was 10c. lower than yesterday. The market for heavy hogs of all classes even the best butchers was demoralized, and some of the best heavy hogs here to-day sold around \$6.45@6.50. Heavy packing sows are a drag on the market, and sell in full loads at \$6@6.15 with small bunches of throwouts at \$5.75@5.85. We desire to call our friends' special attention to this condition and warn them to be very careful on heavy hogs of all kinds. The market seems to be on the down grade and shippers will have to use great caution or they will lose plenty of money. We quote to-day's prices as follows: Mixed packers, \$6.25@6.35; good to best heavy packers, \$6.10@6.20; selected medium and heavy weight butchers, \$6.45@6.55; selected light hogs, \$6.65@6.75; pigs, \$5.25@6.25.

SHEEP.—A large proportion of the offerings of sheep and lambs at present are grass Westerns, all desirable feeding sheep and lambs have held about steady this week, but the common killing lambs have shown a decline of 10@20c. Offerings of feeding stock are light and orders are far in excess of the supply. Best native lambs to-day sold \$7.75 and top Western lambs \$7.55. Bulk of the fat Western lambs are selling from \$7.10@7.50. Western feeding lambs largely \$6.40 and Western feeding sheep at \$4.75@5.50, the latter for yearlings. Fat Western sheep \$4.50@5, and choice Western feeding lambs around \$6.50. Native ewes \$4.50@4.75, culls \$3.50. Bucks around \$2.50@3. It is the general impression in the trade that desirable

fat sheep and lambs and good feeding stuff will sell steady but the common grades are expected to decline.

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, Aug. 3.
CATTLE.—Receipts this week, 31,800; last week, 55,900; same week last year, 45,800. The market has gradually strengthened under the influence of light receipts. Prices are strong to 10c. higher on about all kinds; top beef steers, \$6.10; horned fed Westerns sold yesterday at \$6.05; bulk of fed steers, \$5@5.60. The proportion of dry lot cattle is small. Top grass steers, \$5.10; bulk, \$4@4.90; light grass steers, \$3.40@4; top yearlings, \$5.80; heifers, \$5.50; cows, \$4.50; good heifers, \$3.50@4.50; cows, \$2.50@3.75. Yearlings are stronger, \$4@5.50; canners dull, \$1.50@2.25; bulls, \$2.15@3; quarantines 10c. higher; top steers, \$4.50; bulk, \$3.10@3.90; cows, \$2.30@2.90. Only 8,000 quarantines were received this week. Stockers and feeders are a shade higher.

HOGS.—Receipts this week, 63,900; last week, 49,800; same week last year, 30,100. Hogs broke 30@35c. this week, the biggest decline of any week this year. Weights from 160 lbs. to 180 lbs. bring the top price, as there is competition from shippers on them. The many contract hogs delivered this week have enlarged receipts. The decline was temporarily checked the last two days; top to-day, \$6.37; bulk, \$6.25@6.32; a few pigs included around \$5.50.

SHEEP.—Receipts this week, 19,600; last week, 18,400; same week last year, 24,100. Mutton prices are firmer this week on account of reduced supplies, but there are no signs of a return to the high level. Purchasers of dressed mutton are exacting as to quality, and buyers complain of poor condition of offerings. Spring lambs, \$7.20@7.50; fat wethers, up to \$5.10; yearlings, \$5.75; ewes, \$5. Feeding and breeding stock is scarce and in strong demand.

HIDES are strong; green salted, 11¼@13c.; bulls and stags, 10¼c.; glue, 7c.; dry flint butcher, 18@22c.; sheep pelts, 60c.@\$1.60; hogskins, 20@30c.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Amer. D. B. & P. Co.	473	37	
Armour	7,536	15,466	2,424
Cudahy	5,231	11,600	2,099
Fowler	1,139		159
Morris	4,841	7,545	2,642
Ruddy	213		591
Schwarzschild	4,642	6,256	2,537
Swift	6,338	12,296	3,108

ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., July 31, 1906.

Cattle receipts were more moderate at this point to-day, but the total at all leading points was still within the bounds of liberal figures, and it will require a week of moderate marketing to open up the channels sufficiently to warrant any improvement in prices. However, all classes of cattle on this market to-day sold with slightly better freedom at steady prices. There were no really choice cattle here but very good fat classes of all weights sold within a range of \$4.75@5.35. The cheaper priced native steers continued to drag and it would be well for owners to shut off shipments of this class as much as possible. No cattle arrived in quarantine division, but there was a fair showing of Westerns and Southwesterns from above quarantine line; these sold steady readily at steady prices. Everything in the butcher stock line sold with comparative freedom and were steady to strong in price. Calves also sold steady with \$5.50 for top. Stock cattle were a complete drag with quite liberal supplies on hand, and prices the lowest of the year. Hardly anything in the feeder line would sell above \$3.75 and very useful cattle can be bought at \$3.25@3.50.

The hog market continues to be liberally

supplied with prices slumping rapidly. At the close of business last week the curtailed receipts would have been reasonably expected but instead there has been a big increase and the market has dropped off fully 10@15c. in the past two days. There is at least a suggestion in the situation that the country is becoming panicky and is determined to sell, and if these increasing receipts are to be kept up there is no telling where this slump will stop. The bulk to-day sold at \$6.27½@6.37½, with tops at \$6.47½. Light weights are now commanding a premium.

The run of sheep continues lighter than last week and the market is in very fair tone, prices to-day were a shade higher than yesterday on the standard grades of Western wethers, which sold at \$4.80. No choice lambs were at hand, but the market for them is fairly firm with just a fair kind of selling at \$7. No feeder trade this week so far.

NEW YORK LIVESTOCK

WEEKLY RECEIPTS TO JULY 30, 1906.

	Beef.	Cows.	Calves.	Sheep.	Hogs.
Jersey City	2,164	—	1,468	47,328	8,596
Sixtieth street	1,080	39	6,423	114	—
Fortieth street	—	—	—	—	9,088
Lehigh Valley	5,219	—	—	—	—
Weehawken	980	—	—	—	—
Scatterling	—	98	84	50	8,750
Totals	9,434	107	7,975	47,492	22,034
Totals last week	11,377	115	8,917	44,049	27,345

WEEKLY EXPORTS.

	Live cattle.	Live Quarters sheep, of beef.
Schwarzschild & S., Ss. Georgie	480	—
Schwarzschild & S., Ss. Minne-	—	1,594
haha	480	—
Schwarzschild & S., Ss. New	—	850
York	—	—
Schwarzschild & S., Ss. Idaho	100	—
J. Shamberg & Son, Ss. Georgie	480	—
J. Shamberg & Son, Ss. Minne-	—	—
haha	480	—
Morris Beef Co., Ss. Teutonic	—	1,690
Morris Beef Co., Ss. Georgie	—	3,750
Morris Beef Co., Ss. Cedric	—	2,350
Swift Beef Co., Ss. Teutonic	—	1,200
Armour & Co., New York	—	2,450
Cudahy Packing Co., Ss. Etru-	—	—
ria	—	1,850
Total exports	2,029	15,044
Total exports last week	2,149	30,950

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO JULY 30, 1906.

	Live cattle.	Live Quarters sheep, of beef.
Exports from:		
New York	2,029	15,044
Boston	2,351	9,100
Baltimore	1,479	—
Philadelphia	490	560
Newport News	357	—
Montreal	3,230	—
Portland	909	946
Destination of exports:		
To London	3,345	9,294
To Glasgow	1,557	—
To Hull	100	—
To Havre	279	—
Miscellaneous	5,714	946
Total to all ports	10,996	25,304
Totals to all ports last week	12,881	468,20,130

RECEIPTS AT CENTERS

SATURDAY, JULY 28, 1906.

	Cattle.	Hogs.	Sheep.
Chicago	800	12,000	2,500
Kansas City	100	4,000	1,000
So. Omaha	—	8,000	1,200

MONDAY, JULY 30, 1906.

Chicago	22,000	48,000	20,000
Kansas City	11,000	7,000	5,000
So. Omaha	9,000	5,500	9,000

TUESDAY, JULY 31, 1906.

Chicago	4,000	14,000	18,000
Kansas City	11,000	12,000	6,000
So. Omaha	41,000	10,500	3,500

WEDNESDAY, AUGUST 1, 1906.

Chicago	21,000	25,000	22,000
Kansas City	8,000	14,000	5,000
So. Omaha	3,700	11,000	3,500

THURSDAY, AUGUST 2, 1906.

Chicago	5,000	17,000	12,000
Kansas City	4,000	13,000	5,000
So. Omaha	1,300	9,000	3,700

FRIDAY, AUGUST 3, 1906.

Chicago	1,500	12,000	5,000
Kansas City	1,000	5,000	1,000
Omaha	700	7,000	3,500

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending July 28:

CATTLE.

Chicago	39,852
Omaha	14,236
Kansas City	35,910
St. Joseph	12,488
Sioux City	1,560
Wichita	98
New York and Jersey City	9,541
Fort Worth	15,940
Detroit	1,298
Buffalo	5,615

HOGS.

Chicago	97,140
Omaha	41,676
Kansas City	55,911
St. Joseph	39,593
Sioux City	23,419
Ottumwa	12,319
Wichita	3,110
Bloomington	1,032
Indianapolis	27,362
New York and Jersey City	22,034
Fort Worth	2,541
Detroit	2,490
Buffalo	15,650

SHEEP.

Chicago	69,901
Omaha	17,908
Kansas City	14,270
St. Joseph	13,106
Sioux City	346
New York and Jersey City	47,492
Fort Worth	340
Detroit	1,093
Buffalo	8,800

BALTIMORE FERTILIZER MARKET.

(Special Letter to The National Provisioner from Thomas M. White & Co.)

Baltimore, Md., August 1, 1906.—The ammoniate market during July was quiet. There was a fair inquiry from the South during the early part of the month for futures, but buyers would not pay the prices producers were quoting. At the close the market is dull with apparently more willingness on the part of producers to consider counter offers. We quote:

Ground tankage, 8 and 10, \$19.25 per ton, f. o. b. Chicago; ground tankage, 11 and 15, \$2.35 and 10 per unit f. o. b. Chicago; underground tankage, 10 and 20, \$2.27½ and 10 per unit f. o. b. Chicago; ground blood, \$2.45 per unit f. o. b. Chicago; ground concentrated tankage, \$2.30 per unit f. o. b. Chicago.

Nitrate of soda: Spot, \$2.32½ per 100; August-September, \$2.32½ per 100; August-December, \$2.35 per 100; entire year 1907, \$2.35 per 100.

Sulphate of Ammonia.—Cables to-day quote August to December inclusive \$3.01 per 100 and January to April inclusive \$3.06 per 100 c. i. f. Baltimore and New York.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 2.—Quotations are as follows: 74 per cent. caustic soda, \$1.85 to \$1.90 for 60 per cent. 76 per cent. caustic soda, \$1.90 to 2c. for 60 per cent. 60 per cent. caustic soda, 2c. per lb. 98 per cent. granulated caustic soda in barrels, 3c. per lb. 58 per cent. pure alkali, 90c. to 1c. basis 48 per cent. 48 per cent. carbonate soda ash, \$1.10 per 100 lbs. Borax at 8c. per lb. Talc at 1½ to 1½c. per lb. Silicate soda, 80c. per 100 lbs. Silox, \$15 to \$20 per ton of 2,000 lbs. Marble flour, \$8 to \$9 per ton of 2,000 lbs. Chloride of lime in casks, \$1.35 per 100 lbs., barrels 2c. per lb. Carbonate of potash at 4c. to 5c. per lb., according to test. Electrolytic caustic potash, 88@92 per cent., at 5½c. per lb. Palm oil in casks, 5½c. per lb., and in barrels, 6½c. per lb. Green olive oil, 60c. per gallon. Yellow olive oil, 56c. to 58c. per gallon. Green olive oil foots at 4½c. to 5c. per lb. Ceylon coconut oil, 7½c. per lb. Cochon coconut oil, 8½c. per lb. Cottonseed oil, 39c. to 39½c. per gal. Corn oil, at 4½c. to 4½c. lb.

GENERAL MARKETS

LARD IN NEW YORK.

Western steam, \$8.85@8.90; city steam, \$8.50; refined Continent, tcs., \$9.30; do., South America, tcs., \$10; do., kegs, \$11; compound, 7½@7¼c.

HOG MARKETS, AUGUST 3.

CHICAGO.—Receipts, 12,000; strong to 5c. higher; \$5.80@6.80.

KANSAS CITY.—Receipts, 6,000; strong. OMAHA.—Receipts, 6,000; strong; \$6.30.

ST. LOUIS.—Higher; \$6.35@6.55.

INDIANAPOLIS.—Receipts, 5,000; strong; \$6.50@6.75.

EAST BUFFALO.—Opening 5c. higher; 2,550 on sale; \$6.90@7.

CLEVELAND.—Receipts, 20 cars; steady; \$6.70@6.80.

LIVERPOOL.

(By Cable to The National Provisioner.)

Liverpool, August 3.—Beef, extra India mess, tierces, 65s.; pork, prime mess, Western, 92s. 6d.; shoulders, 44s. 6d.; hams, short clear, 59s. 6d.; bacon, Cumberland cut, 50s.; do., short ribs, 54s.; long clear, 28@34 lbs., 53s. 6d.; do., 35@54 lbs., 53s.; backs, 51s. 6d.; bellies, 54s. 6d. Tallow, 26s. Turpentine, 43s. 3d. Rosin, common, 9s. 10½d. Cheese, white new, 56s. 6d.; do., colored, 55s. 6d. American steam lard (Hamburg), 50 kilos, 45½ marks; prime Western lard, tcs., spot, 45s. 3d.; do., American refined, 28-lb. pails, 45s. 3d. Tallow, Australian (London), 30s. 6d. Cottonseed oil, refined (Hull), 21s. 9d. Refined petroleum (London), 63-16d.; linseed (London), La Plata, August and September, 40s. 9d.; linseed oil (London), 20s. 4½d.

OLEO AND NEUTRAL LARD.

The oleo market during the week under review has been quite active and prices have advanced materially. It looks as though we had passed the low point and that we will see steadily advancing prices for some time to come. Neutral lard quiet, very little business being done on account of high prices asked from this side.

FRIDAY'S CLOSINGS.

Cottonseed Oil.

To-day (Friday) the early "call" prices were: August, 37½@38¼c.; September, 37½@38c.; October, 34¼@34¾c.; November, 31½@32c.; December, 31@31¼c.; January, 31@31¼c. Sales after "call": 500 bbls. October at 34¼c.; 100 bbls. November at 31¼c.

Provisions.

The market features are fully covered in our review. The prices ranging to-day (Friday) are found in another column.

Oleo Stearine.

Consumption is on a liberal scale, as shown in our weekly market review, and there is some necessity in resupplying at firm prices.

Tallow.

Market situation is outlined in another column.

UNION LABEL FOR MEATS.

The Amalgamated Meat Cutters & Butcher Workmen's Union has decided on a union label for meats as a sign of their purity, and will furnish such labels to all packers and slaughterers whose plants meet with its approval, whether they employ non-union men or not. "We will grant the use of the label only to firms that produce pure stuff," says President Michael Donnelly, "and the label will serve as a guarantee that our organization will vouch for the purity of the meat." At last reports there had been no remarkable rush to secure these union purity labels in preference to Government labels.

INSPECTING AMERICAN POULTRY.

Edward Brown, assistant director of the agricultural department of University College, Reading, England, and secretary of the British National Poultry Organization Society, was in New York this week on his return home after a tour of inspection of American poultry plants and poultry-raising territory.

Speaking of the world's supply of poultry, on which subject he is an authority, Prof. Brown said in an interview with the New York Produce Review: "England, with her 42 million people on about the same area as the State of New York, cannot begin to raise the food stuff that she needs for consumption, and as we are a free trade country we welcome supplies from any part of the globe, provided they are what we want. I visited Russia, Siberia, and the southeastern European countries to study the conditions there, and I was surprised to see the extent of the poultry industry in those sections. But I have become particularly interested in the United States because you are now giving us a lot of poultry. When you first began shipping to us the quality was inferior—color bad and stock thin—but there was such an improvement last year that I determined to come over and see what you Yankees were likely to do—the possibilities of the industry here.

"I have made quite a tour of the States and have visited the milk feeding establishments of Pond at Clarinda, Iowa, and Swift & Company at St. Joseph, Mo. I suppose they are as good as any in this country. The improvement in your poultry is marked, but you have got a good deal yet to learn, and it is well to constantly keep in mind that England wants fine quality, and losses usually incur by shipping the inferior grades. I notice also that you breed a great many fowls whose flesh is yellow; we want white fleshed chickens, well grown and fat. Give us that kind and England will take a lot of them."

PACKING CONCERN EXPANDS.

The McSweeney Packing Company was incorporated this week in New Jersey with a capital stock of \$1,000,000. The president is Charles E. McSweeney of Kansas City, head of the American Dressed Beef Company, which a year ago built a plant at Kansas City and has since been operating it. The new concern will absorb the American Dressed Beef Company and its plant, and it is announced that it will erect several additional plants at Western points. Beatrice, Neb., is said to be the site of the first of these new plants. It is understood that New York interests are identified with Mr. McSweeney in this project.

PRODUCE EXCHANGE NOTES.

Visitors: Mr. Hendren, New Orleans; R. S. Lyon, Chicago; H. M. Byone, Barbados; Richard Meyer, New Orleans; Jos. Isaacs, Chicago; Charles Anderson, Chicago; A. C. Gale, Cincinnati; A. B. Broomhall, Liverpool, England; R. J. Wilson, Sydney, Australia; W. A. Wilson, Toronto.

Need a good man? Keep an eye on page 48.

Retail Section

RETAILERS AND THE NEW MEAT LAW.

Though the new Federal meat inspection law exempts retail butchers from Government inspection, yet they come under its general jurisdiction, and the regulations announced by the Secretary of Agriculture affect them directly. The Government can only control the meat trade where it enters into interstate or foreign commerce, but it can follow up meat or meat products from the packinghouse to the retail shop, when a State line is crossed, and thus obtain jurisdiction over the retail butcher. As a good part of the fresh meat sold in the cities comes from abattoirs in another State, and as the larger proportion of meat products cross a State line before they get to the retailer, it will be seen to what extent these new regulations affect the retail trade.

Butchers should read these rules, which appear elsewhere in this issue, very carefully. Retailers handling interstate products are required to apply for exemption from inspection. Blanks are provided which must be filled out and sent to Washington. The retailer will then be given a certificate of exemption from Government inspection, and his shop will have a number, the same as inspected abattoirs are numbered. If he does not apply for this exemption certificate he is liable to get into trouble with the Government.

Butchers who do a manufacturing or provision business to any extent, and whose products enter into interstate trade, are subject to the law and the regulations, and must have complete inspection, both of their products and their plants. The regulations also require that this part of the business shall be conducted in an establishment separate from that which is not inspected. This applies to sausage-making, smoking, pickling, etc.

An illustration of the effect of these regulations may be found in New York, Jersey City, Philadelphia, Camden, N. J., Baltimore, or any city or town near a State line, where meats or products are carried over the line and sold in another State or the District of Columbia. Thus a butcher or provision man-

ufacturer in New York who sells in Jersey City must either have inspection or be exempted, and the same applies to a Jersey City man selling in New York. Even the New York butcher who sells Western killed meats must have inspection or exemption, and so must the Jersey City or Newark butcher who sells meats killed in New York. These are sample illustrations of the effect of the regulations.

Compliance with these regulations of course does not exempt a dealer from the State or city laws or the supervision of local boards of health. A butcher may get a certificate of exemption from the Secretary of Agriculture, but he is still subject to his local regulations as before. And though the Government has exempted him from inspection, he is still liable to Government supervision if he does an interstate trade or handles interstate products, and if he violates the Federal law he may lose his exemption certificate. It should therefore interest the butcher to study these regulations and live up to them as far as is possible.

BUTCHERS TO HARVEST OWN ICE.

The Retail Butchers' Association of Paterson, N. J., at a meeting on Thursday night decided to lease the Slank, a part of the Passaic River near Dundee Lake, and run its own ice plant next year. Shares worth \$200 each will be issued, no member of the association to have more than two shares. The money so raised will be used to lease the Slank and harvest the ice.

It is the intention to sell ice to members of the association for 10 cents a hundred pounds. They are now purchasing from the big companies at 40 cents a hundred.

STILL ARRESTING SUNDAY VIOLATORS.

Half a dozen more Detroit butchers who insist on keeping open shop on Sunday were arrested this week in Detroit at the instance of the Retailers' Association, which is trying to enforce the Sunday closing law. It is stated that the crusade will be continued until the object is accomplished.

LOCAL AND PERSONAL.

E. F. Gregg has sold his meat market at Kennett Square, Pa., to J. Edison.

The E. F. Young Company of Boston, Mass., has been incorporated with \$10,000 capital stock to deal in meats and provisions by E. F. Young, F. E. Barrows and E. A. W. Raymond.

The butcher shop of S. Hadski at Pittsburgh, Pa., was damaged by fire on July 27, entailing a loss of \$2,000.

Frank M. Robinson, provision dealer, 65 Walk Hill street, Jamaica Plain, Mass., has filed a bankruptcy petition. His liabilities are \$2,108.16; assets, \$850.

Francis C. Du Ross, provision dealer, 57 Forest street, Roxbury, Mass., is a petitioner in bankruptcy. He owes \$721.27; assets, \$535.

The Oakland meat market at Oakland, Md., owned by Earl C. Ashby, has gone into the hands of a receiver, A. Totten Matthews having been appointed.

Greenberg & Kohler's meat market at Omaha, Neb., has been damaged by fire.

The meat market of George L. Newton, at Uncasville, Conn., has been destroyed by fire. Loss, \$5,000.

The grocery and meat market of James Moore at Chesterfield, Ia., suffered a fire loss of \$5,000.

Staple & Wright have succeeded to the meat market of Hammell & Stapel at Topeka, Kan.

Morse & Bowen have been succeeded in the meat business at Webb City, Mo., by F. E. Morse & Company.

S. F. Ferdig has sold his butcher shop at Thermopolis, Wyo., to Holladay & Boots.

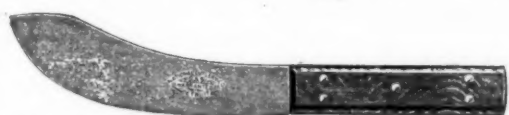
A. G. Walker has purchased the meat business of James Lauderdale at Cassville, Mo.

Wm. Johnson has sold his meat market at Lawrence, Kan., to Searles Bros.

Parks & Company have purchased the meat business of Doty & Adamson at Columbus, Kan.

Ingle & Wilbur have sold their meat market at Carthage, Mo., to L. C. Warrington.

Talks by the Manager—No. 11



other knife manufacturers use, but found it wouldn't do.

For S & S KNIVES we wanted something better, so our experts worked out a special formula steel.

Every knife is tempered in oil, by our special process, so that I can guarantee you a knife that has no hard spots or soft spots. You can keep it on the metal instead of on the steel.

(Signed) THE MANAGER,

NATIONAL CUTLERY CO.,

Detroit, U. S. A.

Here's a picture of our No. 1 skinning knife. Comes with nicely finished beech handles, and you can see for yourself that the shape and style are strictly up-to-date. But the blade—that's the real part of the knife. It's made like all S & S KNIVES from our special formula steel. We tried ordinary crucible steel, shear and double shear steel, such as

C. E. Jolly has sold his butcher shop at Wakita, Okla., to Garrett & Casper.

W. J. Gardner has purchased the meat market of M. W. Weeks at Gresham, Neb.

C. W. Stone has opened a new meat market at Baird, Neb.

Tom Miller has sold out his meat business at Nortonville, Kan., to Sam McCay.

W. B. Russell has purchased the business of the Plains Meat Company at Plains, Mont.

The Stevens County Meat Company of Colville, Wash., has been organized and will operate a string of shops in Stevens County.

W. W. Dayton has sold his meat business at Bellevue, Ida., to Hunter & McGorsan.

Schang & Flagg have opened a new butcher shop at Arletta, Ore.

R. Campbell has moved his meat market from Freewater, Ore., to Umatilla, Ore.

The Sand Point Meat Company has opened a new shop at Sand Point, Ida.

Sam Ball has engaged in the meat business at Glendale, Ore.

Henry Little has purchased the meat market of Rosser & Collins at Colorado Springs, Colo.

J. J. Blohm has moved his meat market at West Creek, Colo., to Colorado Springs, Colo.

R. A. Whisett & Son have purchased the meat business of C. W. Woolfolk at Center-view, Neb.

S. H. Graves has succeeded to the meat market of Graves & Elliston at Pilot Point, Tex.

Bailey & Brakeman have purchased the meat business of Sexton & Rigdon at Kennett, Mo.

J. A. Hunter has succeeded to the meat business of Dunn & Hunter at Waurika, Okla.

M. C. Cobb has sold his butcher shop at Ballinger, Tex., to Richards & Chapman.

J. T. Bledsoe has been succeeded in the meat business at Greenville, Tex., by Bledsoe & Lander.

H. D. Burnett has sold his meat business at Coffeyville, Kan., to Tucker & Tucker.

Pierce & Co. have purchased the meat market of O. O. Mills at Bentonville, Ark.

A. Waddell has purchased the meat business of F. Pfeiffer at Ft. Scott, Kan.

A. J. Ecleston has sold his meat market at Isabel, Kan., to James Neathery.

The Bradt Mercantile Company of Rome, N. Y., has been incorporated with \$10,000 capital to carry on a grocery, produce and meat business by De Linton Bradt, A. Henry Bowers and W. J. Mullen.

The Ideal Market Company of Brooklyn, N. Y., has been incorporated with \$5,000 by W. H. Kinnear, H. E. Hegeman, Thomas W. Matthews. The company will deal in meats and vegetables.

The What Cheer Beef Company of Providence, R. I., has purchased the business of I. B. Mason & Sons on Canal street, and will consolidate the two.

Ed. Sharers will open a new meat market at Iola, Kan.

MASTER BUTCHERS' CONVENTION.

Preparations for the second annual convention of the United Master Butchers' Association of America at Milwaukee, August 21st to 24th, indicate that there will be a

very large attendance at that meeting of retailers from various sections of the country. Particularly from New York and portions of New England, and from the Southeast and Middle States, there will be many representatives. The following formal invitation has been extended by the Milwaukee Retail Market Men's Association, which is to be the host of the occasion:

To the Officers and Members of Master Butchers' Associations, greeting:

You are hereby specially invited to attend the twentieth annual convention of the United Master Butchers' Association of America, which will convene in this city, beginning Tuesday, August 21st.

The members of the Milwaukee association hope that you will accept this invitation in the same spirit that it is given, and you are promised not only a delightful outing and entertainment, but it is hoped that our organization will be so successful that local branches of the National may be extended into every city, town and village of the United States.

A railway rate of one and one-third for round trip to Milwaukee has been obtained and is applicable to all railways in the United States.

The Kirby House, official headquarters, has made a rate of two dollars daily for room and meals. Come, we need you and you need us.

Yours very respectfully,
JOSEPH F. SENG, President.
EMIL PRIEBE, Secretary.

THE PROFIT ON VACATIONS.

Business men—successful business men—are becoming converted to the idea that recreation is a profit-paying investment, and that the work-weary man who cannot afford to take time to rest generally wears out before he has accomplished what he owes himself and society. From an address recently delivered by President Marks, before the National Association of Clothiers, at Cincinnati, the following common-sense sermons are quoted:

"We forget that the telephone and the typewriter have crowded two days' efforts into every day's task.

"Have we the right to work at such high pressure day in, day out, and at night come to our homes exhausted? Have wife and children no claim upon us which a tired brain will not fairly satisfy? Has society no claim?

"Vacations are the coupons on the bonds of industry that mature semi-annually. Cut these coupons regularly, so that they, in turn, may be vitalized and earn interest.

"The month's rest makes a man brighter, gives him reserve strength, makes his business more attractive to him, and makes him more attractive to his business.

"Some merchants have the conceit that they cannot be spared. Let them go away and their vanity will receive a shock. If, however, a man's idea of his indispensability is really well founded, his business organization is a failure."

He who loves outdoors and who believes life has something for man's benefit better than the grindstone, is the man who finds life worth living and who helps to make it so for others.—From "The World's Progress," in Four-Track News for August.



ALL TRADES CAN USE

Divine's Genuine Red Devil Water Motor

It is adapted to more uses than any other article in the world.

Four-inch Motor. For light purposes, grind cutlery and edge tools, wash bottles, polish metals, run all kinds of machines, etc. Price, \$4.00

\$3.50 and this "ad" will get a 4-inch motor.

Six-inch Motor. Run Washing Machines, Ice Cream Freezers, Horse Clippers, Cream Separators, Printing Presses, Coffee Mills, Meat Choppers, etc. Is the largest and most powerful water motor ever produced. Price, \$12.00

DISCOUNT TO TRADE.

Guarantee.—We guarantee Divine Water Motor will give three times as much power as any other faucet motor

OUR REFERENCE: Bradstreet, R. G. Dun and Oriental National Bank, of New York City.

DIVINE WATER MOTOR CO. 103-110 Duane St. New York.

COUNTRY ABATTOIRS EXAMINED.

The Kansas State Board of Health has ordered a rigid inspection of all slaughtering plants in that State, and the prosecution of all which do not conform to sanitary regulations. There are a great many small slaughtering plants throughout the State which do only a local killing business, and which have been run in the old-fashioned country slaughterhouse style, and these are the ones which will be regulated. There are many such plants throughout the country, which will not come under the Federal inspection law, and which it will devolve upon State authorities to keep in order. None of these plants do business outside their own immediate neighborhood, and most of them utilize only the meat, fat and bones, not doing a general packing business.

PITTSBURG'S MEAT SUPPLY.

P. J. Bourke, one of the best known and most popular employees of the Pittsburg Provision and Packing Company, has contributed an interesting article on "Greater Pittsburg's Meat Supply," to the July issue of "Commerce," the official publication of the Merchants and Manufacturers' Association. Mr. Bourke, by reason of his long experience, is able to write intelligently on the subject and his deductions are well set forth in a convincing manner. The article is well embellished with some interesting statistics relative to beef and hog products, making it worthy of preservation for reference. Prior to coming to Pittsburg, Mr. Bourke was connected with the Lipton packinghouse in Chicago.—Pittsburg Leader.

HEARN West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

UNTIL FURTHER NOTICE OUR STORES WILL BE CLOSED ALL DAY SATURDAY.

GREATER NEW YORK NEWS

Swift & Company's sales of fresh beef in New York City for the week ending July 28th averaged 7.07 cents per pound.

W. D. Hassler, assistant to Manager Christian, of the Cudahy Packing Company's East ern district, returned this week from a fortnight's vacation at Lake George.

The Leo Rex Canning & Preserving Company has been incorporated with a capital stock of \$10,000 to can meats, etc., in New York. The incorporators are F. Node, H. Possenti and L. Duret.

President James Allerdice of the Indianapolis Abattoir Company, was in New York this week looking over the company's rapidly growing interests here, and attending to some outside business.

The annual outing of the famous Bloomington Germania Butcher Guard No. 1 of New York is set for Sunday, August 26, at Fuehrer's Wald Hotel and Park, Jackson avenue, Newtown, L. I. There will be prize bowling, games, a banquet, dancing, etc.

The Star Beef & Provision Company has

been incorporated with a capital stock of \$100,000 by Louis Stern, who owns the Star Beef Company, and C. F. Schaeue, the Third avenue pork packer. The Schaeue plant at 2000 Third avenue will be improved and enlarged and the concern will do both wholesale and retail business.

Irving Blumenthal, of the United Dressed Beef Company, returned this week from a month's outing in the Maine woods, looking almost as brown as a Maine Indian, and feeling apparently as fine as one of that vigorous tribe. He modestly declined to tell any fish stories.

"Councillor" Frank Sullivan, the silver-tongued orator of the wholesale meat trade in New York, who has had charge of the provision department of Swift & Company's Thirteenth street market, has resigned to take a better place with the Metropolitan Hotel Supply Company.

President Charles E. McSweeney, of the American Dressed Beef Company, of Kansas City, was in New York this week consulting with parties interested with him in the erection of a number of new plants in the West. While here incorporation papers for the McSweeney Packing Company, with \$1,000,000 capital, were filed in New Jersey.

New York meat men desiring to attend the national convention of the master butchers at Milwaukee, August 21, for which a reduced rate has been made on the railroads, should notify President Geo. H. Shaffer, at No. 474 Fourth avenue, New York, who has charge of the train which will carry the New York delegation. It leaves Grand Central station at 4:30 p. m., Sunday, August 19.

On next Sunday, August 12, occurs the fifth annual celebration of the Sunday closing movement by the United Branches of the Benchmen's Association of Retail Butchers. They will hold their annual picnic at Sulzer's Harlem River Park and Casino, the festivities beginning at 1 P. M. There will be some good speakers and a long amusement programme, as well as dancing, etc.

VISITED NEW YORK PLANTS.

New York City packing plants have been a centre of attraction for visitors and investigators during recent weeks. A big delegation of Columbia students went through the Swift model plant on the East Side last week, and a delegation from a Western girls' college also visited the plants. They were all delighted with the model equipment and management of the abattoirs inspected, and surprised to find them so different from what the newspapers had said of them.

On Monday of this week Dr. Adolf Jacobsen, representative of the Norwegian Government, made a thorough inspection of the Swift plant and the United Dressed Beef Company's plant. "I had no idea you had such model places here," he said afterward. "I was amazed to find them as they are. There is certainly nothing I can criticize here." He had just returned from a tour of Chicago and Kansas City plants.

BIG POULTRY HANDLERS' CONVENTION.

The meeting of poultry packers, shippers and warehousemen from all over the country to form the National Poultry Association will be held at Chicago August 14 and 15. The organization is the idea of President Harry Dowie of the New York association. At a meeting of the poultry trade in Chicago last week it was voted to tender the association the free use of the Butter and Egg Board's rooms for the meeting August 14 and 15. A committee was appointed to look after the details, select hotels, etc. The committee will notify shippers, packers and warehousemen, and large delegations are expected from New York, Philadelphia, Boston, Washington, Albany, Buffalo, Chicago, St. Louis, Kansas City, as well as various points in Illinois, Indiana, Iowa, Missouri and Kansas.

According to arrangements it is the intention of the New York delegation to leave here on Monday morning at 10 o'clock on the D. L. & W. R. R., reaching Chicago at 10:30 A. M. the following day. Quarters have been secured at the Grand Pacific Hotel, Chicago. About thirty of the New York trade so far have signified their intentions of attending the meetings. Railroads have allowed a one and one-third rate for the round trip. Complete details can be obtained by communicating with Harry Dowie, De Winter & Company, No. 321 Washington street, New York.

Retail butchers can get the most reliable help through the "Wanted" page of The National Provisioner. Good men are snapped up quick. Watch page 48.

Telephone Calls
only 5c. each
Extension Stations
only \$6 per year

These are only two of the many attractive features of the new telephone rates, effective July 1st.
Contracts now being taken

Call nearest Contract Office for full information

NEW YORK TELEPHONE COMPANY

Contract Offices:

15 Dev Street
115 West 38th St cet
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Telephone No.:

9010 Cortlandt
9040-38th
9000 Morrisville
9020 Mel one

TO RENT

Killing space and sales room in the abattoir of the New York Butchers' Dressed Meat Company, 39th street and 11th avenue.

NEW PRODUCE EXCHANGE PLANS.

Plans of the new Produce Exchange administration for reform in the conduct of its buildings were inaugurated this week, and results will be watched with interest by members. The real estate of the Exchange has been placed in charge of Douglas Robinson, Charles S. Brown & Company, and the officers of the Exchange say they expect to save between \$20,000 and \$30,000 in the single year for which the contract has been signed.

The contract provides that the realty concern shall receive a percentage of the gross returns from rentals and shall purchase all supplies, supervise all repairs, rent all offices and have charge of both the buildings belonging to the Exchange. It is provided, however, that no contracts shall be made involving more than \$300 unless sealed bids are received by officers of the Exchange. It is also provided that the Exchange shall retain the supervision through its various committees of what repairs are to be made and what changes of importance are made. The realty company has intimated that it will retain the present employes as are competent and will render faithful service for the regular wage for equal kind of labor. The former custodian of the Exchange, who received \$2,500 a year, has been replaced by a \$1,000 man, and the engineer, who received \$3,000, has been replaced by a \$2,000 man, the company having a supervising engineer to attend to all large buildings it controls.

It is understood that the new administration will shortly give the members an opportunity to vote on the proposition of building an intermediate floor of offices on the level of the gallery and embracing the entire main trading room of the Exchange. Plans have already been prepared for an intermediate floor to be placed entirely through the main hall on the level of the present gallery, leaving the present main floor available for rental "en bloc" or divided into separate offices.

The new floor on the level of the gallery is to be divided by a transverse partition from the Whitehall street side to the court at about the middle of its length, leaving at the north end 12,000 square feet for Exchange purposes, running the entire width of the building, having the same light on each side as at present and the same skylight overhead; the southern end to be partitioned into offices. This would leave the board and committee rooms connecting directly with the new Exchange floor, and would add, as shown on the architect's plans, in round figures about 42,500 square feet available for rental, which it is estimated should produce approximately \$70,000 per annum income.

The committee further believes that the space given up to the reading room is too valuable for the purposes for which it is now used and that if the changes it recommends are made it should be rented and a less expensive room can then be provided if it is considered a necessary convenience.

THE VACATION SEASON.

This is the season when employes of local meat establishments who are fortunate enough to get away are taking their annual vacations. Members of the Swift staff are smiling at one of their number who said he

had a vacation plan that beat them all. He was going camping on a Jersey beach. He went, to be gone two weeks. Two days later he returned, "burned and bit and bet up scandalous," and so crippled with rheumatism that he had to spend the remainder of his vacation at home in bed. Now he is wondering why he did not take the advice of wiser and older heads, who had been there before.

NEW YORK MEAT SEIZURES.

The New York Department of Health reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending July 28, 1906, as follows: Meat.—Manhattan, 15,749 lbs.; Brooklyn, 1,337 lbs.; total, 17,086 lbs. Fish.—Manhattan, 7,000 lbs.; Brooklyn, 189 lbs.; total, 7,189 lbs. Poultry and game.—Manhattan, 6,290 lbs.; Brooklyn, 974 lbs.; the Bronx, 50 lbs.; total, 7,314 lbs.

NEW YORK MEAT SEIZURES.

No wonder man is aging quick, no wonder he grows old;
No wonder he is cranky, and no wonder that you scold.
For woman's tied a can to man; she's tied it good and tight;
And you can hear it rattle when poor man gets home at night.

The supper's late, the food is raw; it's pulled from cans galore,
The cans of every size and shape are piled up on the floor.
A can of soup, a can of beans, a can of squash for pies;
A can of apple dumplings and a can for oyster fries.

A can of meat, a can of milk that's boiled down to a paste,
And coffee measured out in cans for fear that it will waste.
The bread and crackers come in cans, and fruits and all desserts,
And can you wonder when he's through that man's poor stomach hurts?

—New England Grocer.

MORTGAGES, BILLS OF SALE**Butcher, Fish and Oyster Fixtures**

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Brunner, L., 162 Sullivan; H. Brand.
Berger, S., 1983 2nd ave.; H. Brand.
Gelles, S., 1490 Lexington ave.; H. Brand.
Horowitz, A., 65 E. 110th; United D. B. Co.
Klotzger, W., 20 Clinton; H. Brand.
Kreutzman, H., 517 E. 11th; United D. B. Co.
Lazarowitz, D., 35 Jackson; H. Brand.
Mattes, S., 1748 1st ave.; H. Brand.
Roman, N., 72 Pitt and 296 Monroe; H. Cohen.
Strumvaster, R., 208 E. 102nd; J. Levy.
Wechler, H., 157-159 Allen; United D. B. Co.

BROOKLYN MORTGAGES.

Flax Baer, 341 Williams ave.; Levy Bros.
Solosky, W., 572 Blake ave.; Levy Bros.

BROOKLYN BILLS OF SALE.

Dangler, Morris, 1520 Flatbush ave; Felix Metzger.
Foye, E., 199 Court; T. Kundsén.
Sumfleth, Herman, 713 Prospect pl.; John Sumfleth.

Grocer, Delicatessen, Hotel and Restaurant Fixtures

The following Chattel Mortgages and Bills of Sale have been Recorded

MANHATTAN MORTGAGES.

Katz, H., 120 Allen; H. Lindemann.
McNeely, T. J., 8th & 115th; A. L. Wisner.
Stern, A., 561 Lenox ave.; P. Herbert.
Wykes, H., N. E. cor. 81st & Columbus ave.; 81st & Columbus ave. Realty Co.
Allochneller, S., 280 Broome, J. Kullbren.
Braunstein, M., 445 6th ave.; M. H. Westin.
Gometz & Kellerman, 31 2nd ave.; I. Freedman.
Hochberg, A. & R., 102 Rivington; J. Wilner.
Kramer, S., 234 E. 3rd; S. Levin.
Koenig, G., 424 West; H. Bischoff.
Ludwig, J., 74 West; W. C. Tubbs.
Patzold, M., 102 Maiden Lane, H. Cansemuller.
Spielberger, J., 409 E. Houston; L. Goldsmith.
Waldman, C. E., 170 Bowery; Westin & S.

MANHATTAN BILLS OF SALE.

Fleischer, B., 552 Lenox ave.; J. Krainin.
Gleimgold, A., 186 Allen; I. Geffner.
Lochowsky, L., 128 2nd st.; A. Ellmann.
Marchand, B., 1157 3rd ave.; O. Marchand.
Soldine, G., 240 E. 111th; M. Saldino.
Spanner, A., 329 E. 97th; J. Bartholomew.
Sarabrofsky, J., 456 Cherry; M. Gershowitz.

BROOKLYN MORTGAGES.

Hornstein, Morris, Surf ave. nr. W. 12th; Jacob Kamholz.

BROOKLYN BILLS OF SALE.

Bohling, H., 221 Nassau ave.; Margaret Bohling.
Leiffer, Harry, 36 Varet; Somer Seigel.
Samuels, M., 7 Myrtle ave; Annie Samuels.

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